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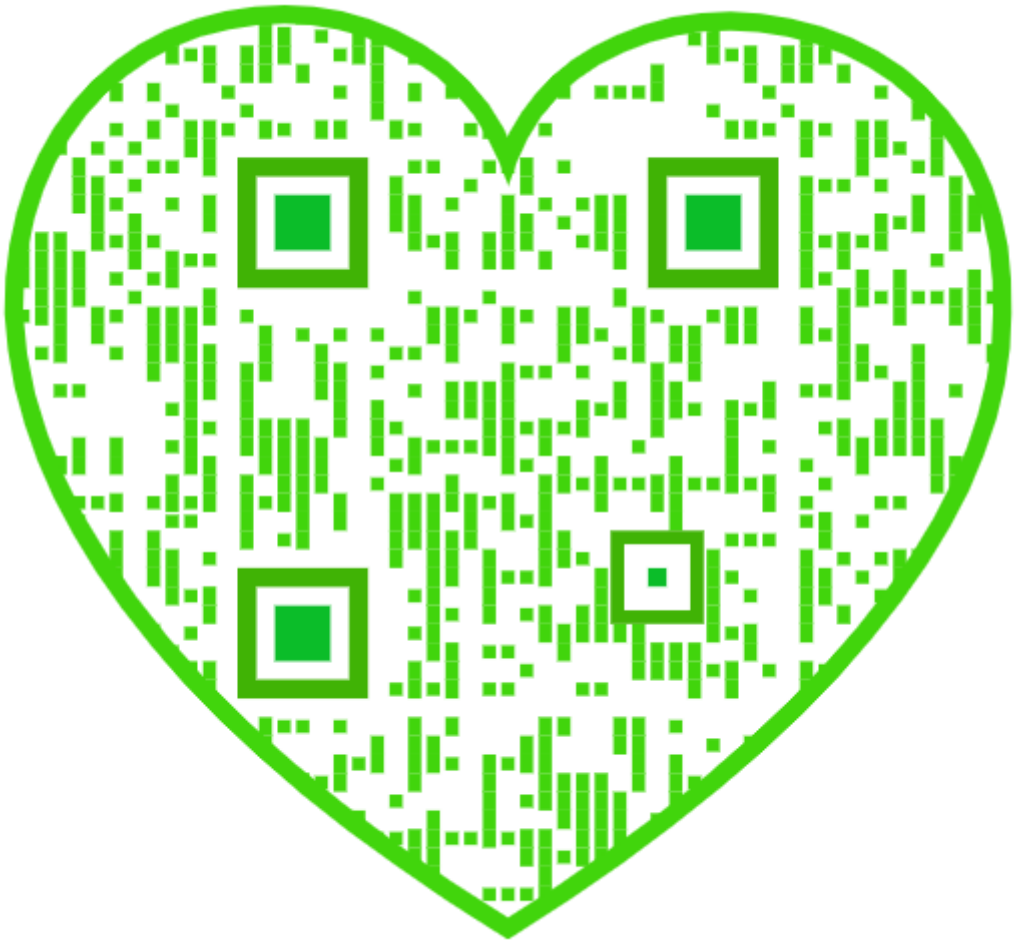

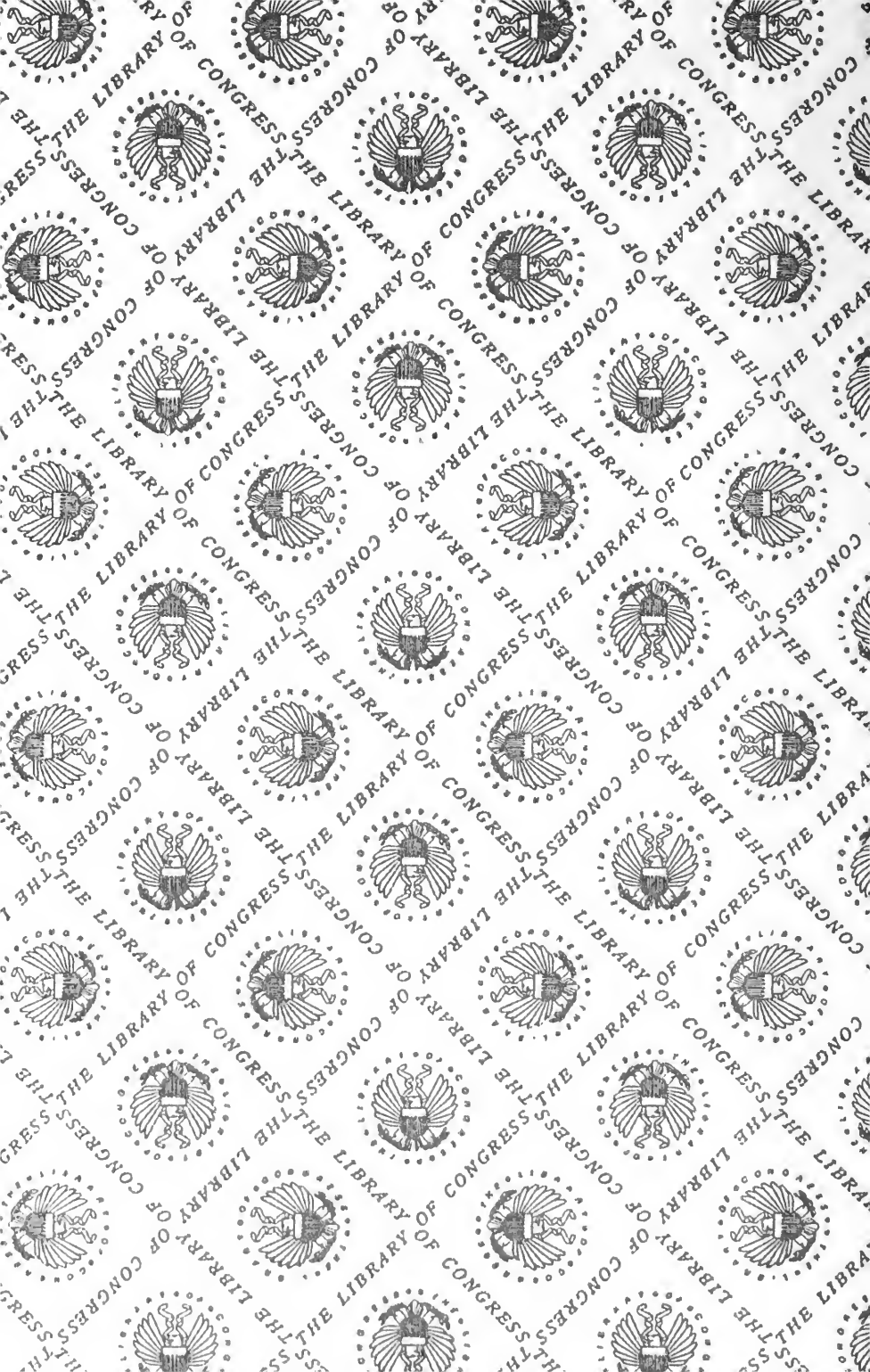
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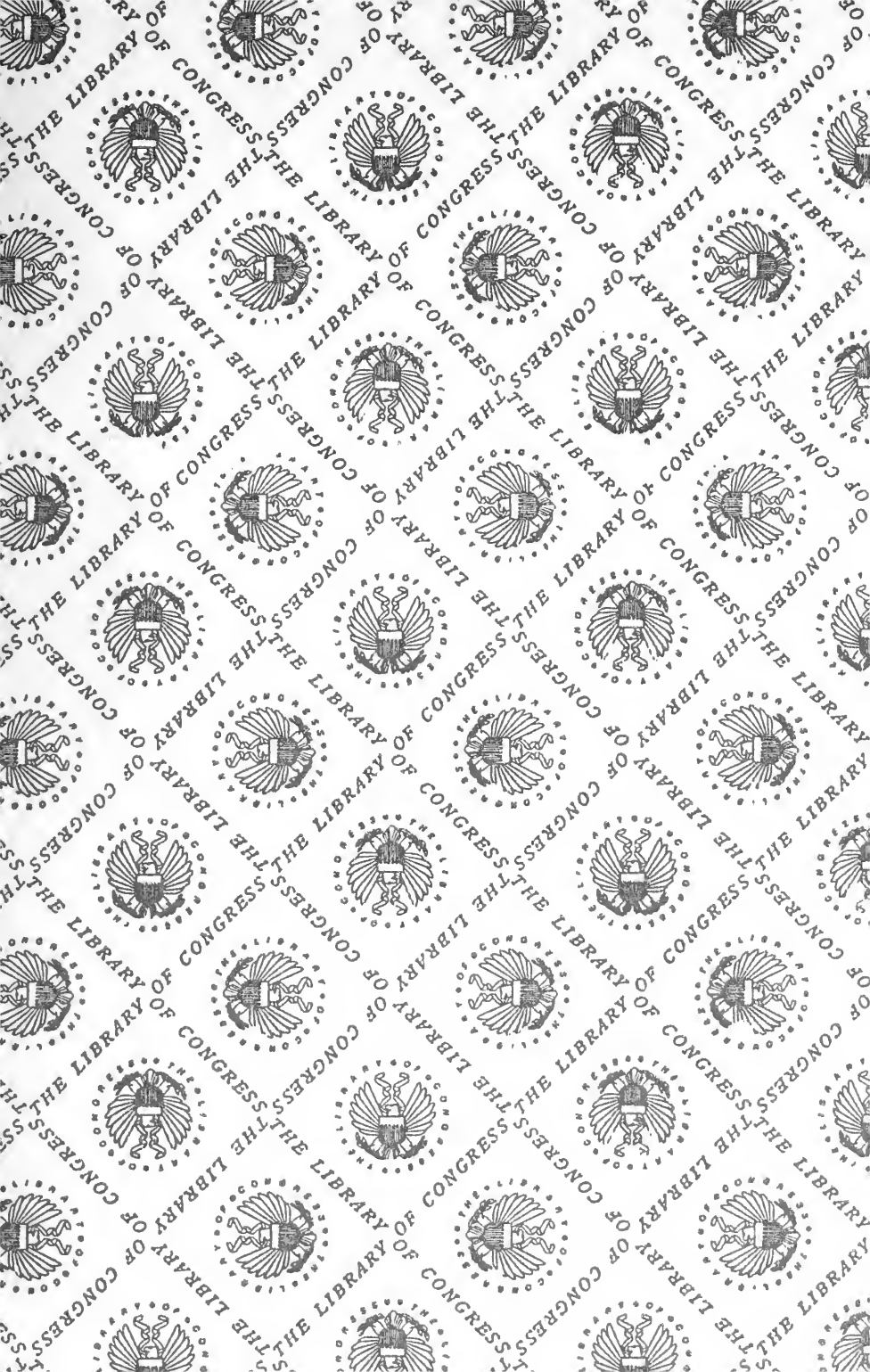
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Will live to eat some other day

Clever Cooking

No. 2

Published by the
WOMEN'S GUILD OF ST. MARK'S CHURCH
SEATTLE WASHINGTON

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BY
SUSIE W. SMITH AND CORA T. STROUT

A PREFACE usually both disappoints and aggravates—it says nothing, with a deal of words; and it holds the hungry reader from the feast before his eyes. But a cook book's should more kindly speed on rather than hinder from that crowning banquet of literature. Yes, *crowning;* for is it not the essence of all things good? And does it not contain the very provender which goes to the making of all other books, and without which even our brains would evaporate? Epitome it is, too, of man's deep excogitations, and indeed of life itself. Here you have mathematics, science, the philosopher's "cause and effect," the "high seriousness" of all great poetry—are not our cream-puffs soulful poems?—the wit's spice and tartness, the artist's daintiest device, the arguments of state which make and unmake crowns. Nay, only look deeper, and find in that microcosm the kitchen, besides the object lessons which it fabricates, other most nutricious lessons of the Greek's golden moderation and other moralities. But of all to be learned there or to issue thence the preface cannot give you a first course or even a taste. That is not its part. It can only ask you to partake. It is like a lady who at evening welcome's her guests. Much agony hath gone to the morning's work; and sundry costly viands too —else had not her art triumphed. Yet of all this not a hint in her voice or mien as she smilingly:

"Madam, the dinner is served."
"Ah, well then, ladies and gentlemen—
'Now, good digestion wait on appetite
And health on both.'"

"To be a good cook means the knowledge of all fruits, herbs, balms and spices, and of all that is healing and meet in fields and groves, savory in meat. It means carefulness, inventiveness, watchfulness, willingness and readiness of appliance. It means the economy of your great-grandmother and the science of modern chemists; it means much tasting and no wasting; it means English thoroughness, French art and Arabian hospitality; it means in fine that you are to be perfectly and always ladies, and you are to see that everybody has something nice to eat."—RUSKIN.

ACKNOWLEDGMENT

It would be a pleasure to thank by name each one who has assisted this book, but that is impossible. Primarily we are indebted to our advertisers. We have an added kindly feeling for them because from personal experience we know their trustworthiness and the merits of the articles they advertise.

In the compilation we have received especial courtesies from Mrs. Lincoln, Mrs. Rorer, and *The Household News;* and also from many a notable housekeeper outside the Parish of St. Mark's.

We are indebted to Dr. Sarah J. Dean for many sick room recipes.

[For "Clever Cooking."]

L'ENVOI—TABLE TALK

For a Dinner Party of Thirteen.

(When making put in a thirteenth line according to taste.)

For soup, of books we'll have a rich extract.
Fish, sallies caught from fancy's sparkling stream;
And oysters, our young folks in love, with tact
For sauce to both. In fitting time 'twill seem
Mete we partake of dish of sage discourse.
A salad of crisp shoots of gossip-vine
With char'ty's oil and just a dash (no worse)
Of malice. But each guest must bring the wine
Of his own wit. Judgments of frozen sense
On things of church and state shall be dessert,
While sweets the gracious hostess must dispense.
Alas, too soon from feast to crusts we shall revert!

—M. Treize Inconnu.

SOUPS

"For soup is but the first of those delights which go to make the coming bill of fare."

Bouillon.

Will Serve Five.

1 tablespoonful of butter
1½ pounds of finely chopped beef (from the round)
1 bay leaf
½ of an onion, sliced
1 stalk of celery
3 or 4 cloves
2 slices of carrot
2 sprigs of parsley
Shell and white of 1 egg.

Melt the butter in a granite saucepan, add the onion and cook until thoroughly brown, when add the beef, celery, cloves, carrot, bay leaf and parsley and one quart of cold water. Cover the saucepan and stand on the back of the stove where it will heat slowly. Let it *simmer* gently for three hours; strain, return to the kettle and bring to a boil. Beat the white of an egg with one-half cup of cold water until thoroughly mixed. Crush the shell and add it to the egg; add this to the boiling bouillon. Boil four minutes, stand on the back of the stove one minute to settle, and strain through cheese cloth. Be sure to wring out the cloth from cold water before straining.

MRS. C. E. SHEPARD (from Table Talk).

Chicken Bouillon.

Will Serve Twelve.

2 large chickens
2 teaspoonfuls salt
2 bay leaves
3 quarts cold water
½ teasponful pepper
3 whole cloves
1 small head celery.

Simmer (but do not boil) for five hours. Cool, skim and strain through a cloth, several times. Serve in cups with whipped cream.

For Aspic Jelly, add 1 box of gelatine to 1 quart of bouillon.

EMMA GRANT.

Brown Soup Stock.

Will Serve Eight or Ten.

4 pounds hind shin of beef
8 whole cloves
4 teaspoonfuls mixed sweet herbs
1 small carrot
Shell and white one egg
4 quarts cold water
8 whole peppercorns
1 tablespoonful salt
3 large onions
2 stalks celery
2 sprigs parsley

Wipe and cut the meat and bones in small pieces. Put the marrow, bones, half of the meat and the cold water into a kettle. Soak half an hour before heating. Add spices and herbs. Brown the onions and the remainder of the meat and add them to the stock. Add the vegetables, cut fine; *simmer* eight or ten hours and strain. When cold, take off the grease; it may be necessary to wring a cloth out of hot water and wipe off the stock—not a pinhead must be left. To clear it, allow the white and shell of one egg to every quart of soup, adding the egg when the soup is perfectly cold. Beat them well together, then set on the stove, stirring until hot. Let it boil ten minutes without stirring. Draw it back on the stove and add half a cup of cold water. Let it stand ten minutes. Wring a napkin out of hot water and lay it on the colander. Put the finest wire strainer on the napkin and pour the soup through, letting it take its own time

to drain. When ready to serve, heat to the boiling point. You may serve with it in the tureen thin slices of lemon, glass of sherry, or yolks of hard-boiled eggs, sliced.

MRS. C. E. SHEPARD.

Spice Soup.

Good for a Dinner Party.

Will Serve Ten.

Boil a large bone all day, and see that your stock measures when strained four quarts. Add 2 cups of tomatoes, 1 teaspoonful cloves, ½ teaspoonful each of mace, cinnamon and alspice, pepper and salt to taste, grated peel and juice of 1 lemon, 1 teacup browned flour moistened in water and stirred in while your soup is boiling, ½ dozen hard-boiled eggs, the whites chopped fine and yolks added just before serving.

MRS. R. W. EMMONS.
(From Webfoot Cook Book.)

Veal Soup (Excellent).

Will Serve Eight.

Put a knuckle of veal into three quarts of cold water, with a small quantity of salt and one small tablespoonful of uncooked rice. Boil slowly, hardly above simmering, four hours, when the liquor should be reduced to half the quantity; remove from the fire. Into the tureen put the beaten egg and stir well into it a teacupful of cream, or, in hot weather, new milk; add a piece of butter the size of a hickory nut; on this strain the soup, boiling hot, stirring all the time. Just at the last, beat it well for a minute.

MRS. ALBERT T. TIMMERMAN.
(From White House Cook Book.)

Use Pure Spices from Pidduck-Ross Co.

Cream of Mutton Soup.

Will Serve Ten.

2½ pounds mutton
½ cup of rice
1 tablespoonful of flour (scant)
¼ carrot
1 tablespoonful of salt
1 teaspoonful of catsup (mushroom, walnut or tomato)
1 cup of tomatoes
1½ quart of water
1 quart of milk
1 small onion
1 tablespoonful of butter
Black pepper and cayenne
Small bouquet of herbs
Tiny bit of mace
3 tablespoonfuls of sherry

Put the mutton (neck will do) with the vegetables, rice and cold water into the soup pot. The meat should be free from fat and cut in small pieces. When it begins to boil, skim carefully, and let it *simmer* for three or four hours. (At the end of two hours add the herbs and mace.) Then cream the butter and flour together; add this, the seasoning and the catsup, and cook for five minutes longer. Put the milk into the double boiler. Put the soup into a colander, rubbing through as much as possible. Rinse out the kettle, return the soup to it, add the boiling milk, taste for seasoning, add sherry, more or less, as you like it, and serve *immediately*.

MRS. RICHARD C. STEVENS.

Cheese Soup.

Will Serve Six.

1 pint stock, heated
1 tablespoonful corn starch
1 pint milk, boiling hot
Yolks 2 or 3 eggs
1 cup grated cheese

Put the corn starch into the hot milk, pour into the stock, then gradually pour over the beaten yolks, beating all the time. Have the cheese in the tureen and pour the above mixture over it.

MRS. J. W. CLISE.

Louisiana Okra Gumbo.

1 pint okra, fresh or canned
1 tablespoonful lard
1 teaspoonful flour
1 can Eastern oysters
1 spring chicken
Onion to taste
salt, cayenne.

Fry the chicken, cut in joints, in the hot lard until a nice brown; add flour, brown; then onion and okra; fry again; add the drained oysters, fry ten minutes. Add 3 quarts of boiling water, *including* the oyster liquor. Cook until chicken is tender; season highly. Strain and serve as soup, but accompanied by rice cooked á la Creole, that is, every grain separate.

MRS. A. B. ALLAIN.

Mock Chicken Soup.

Will Serve Six.

2 tablespoonfuls of flour
1½ pints of beef stock
2 tablespoonfuls of cream
1 egg
Butter size of an egg

Put the butter and flour in a saucepan, stir until smooth; add stock little by little. Just before taking from the fire add the cream and egg well beaten together; salt and pepper to taste.

MRS. T. M. DAULTON.

Green Turtle Soup.

Will Serve Six.

Take the meat from a can of green turtle, add a quart of stock and put in stew pan, add a bouquet of sweet herbs (in muslin), a dozen peppercorns and a half dozen cloves. Put a piece of butter the size of an egg into the frying pan and add a small onion, a stalk of celery, a small slice of turnip and two slices of carrot, all minced fine. Fry until nicely browned, about ten minutes, and skim out into the soup. Put two tablespoonfuls of flour into the butter and stir into the soup; *simmer* for an hour; skim carefully, strain and return the soup to the

kettle. Separate the meat as much as possible from the vegetables, cut in dice, and return to the soup with mucilage and green fat (diced), which was laid aside in the beginning. Season with salt and pepper; boil up; add two hard-boiled eggs, chopped fine, three tablespoonfuls sherry, and serve with thin slices of lemon cut in points. Do not boil after adding the eggs. Water may be used instead of stock.

MRS. RICHARD C. STEVENS.

Crab Soup.

Will Serve Four.

1 large or 2 small crabs
3 square crackers
Dash of cayenne
1 quart new milk
1 teaspoonful salt
2 tablespoonfuls sherry
1 piece of butter size of an egg

Put the meat from the body of the crabs into a chopping bowl and chop coarsely; add the crackers, rolled fine, the salt, pepper and butter. Put the milk in a double boiler, and when just at the boiling point add the crab meat, etc., and the meat from the claws cut in nice bits. Taste for seasoning. Cover for one minute, stir well, add the sherry and serve *immediately*. The sherry may be omitted or you may use more or less, according to your liking. A little whipped cream is an improvement.

MRS. RICHARD C. STEVENS.

Oyster Soup.

100 Eastern oysters, or 3 cans
¼ pound butter
1 large tablespoonful flour
1 pint cream
Cayenne and salt
A little whole mace

Rub the flour and butter till perfectly smooth. Take the liquor from the oysters and let it come to a boil, skim well and pour it into a dish. Rinse out the kettle carefully. Pour back the liquor and into it put the cream, oysters, butter and flour, salt, red pepper and the mace. Boil, stirring constantly, until the gills of the oysters begin to curl. Serve immediately.

MRS. W. A. PETERS.

Oyster Bouillon.

Chop oysters, put into a double boiler and heat very slowly to draw out the juices. Put into a cheese cloth and press out the liquor. Return to the fire, clarify and strain as for beef bouillon. Add an equal quantity of **hot** milk. Season and serve.

MRS. RICHARD C. STEVENS.

Crab Bisque.

Take one good pint of crab meat, one light pint of fine bread or cracker crumbs; mix thoroughly, adding one tablespoonful of butter and onion to taste; season highly. Fry this mixture in hot lard ten minutes, add two quarts of boiling water, boil twenty minutes and serve.

MRS. A. B. ALLAIN.

Clam Chowder, No. 1.

Mrs. Henderson's Cook Book.

Put fifty clams on the fire in their own liquor, with a little salt. When they have boiled about three minutes strain them and return the liquor to the fire. Chop a medium sized onion into small pieces and cut six ounces of pork into dice. Fry both a light color in a piece of butter the size of an egg; then stir in two tablespoonfuls of flour. When thoroughly cooked add the clam liquor, half a pint of good stock or milk, the same quantity of cream, a saltspoonful of mace, and one of thyme, eight ounces of potatoes cut into dice, and salt to taste. When these are cooked and ready to serve, add the clams cut in dice and four ounces of ship bread or crackers broken in pieces.

Clam Chowder, No. 2.

½ dozen clams (if razor clams are used)
1 heaping tablespoonful of butter
1 pinch of soda
1 quart milk
1 onion
1 potato
1 tablespoonful of flour

Cut clams rather fine, putting them over the fire, with water enough to cover, and the soda. Let boil fifteen

minutes, then add the diced onion; let boil fifteen minutes more, then add the diced potato; let it boil until all is tender, keeping it just covered with water; then add butter, milk and flour. Small pieces of crisp salt pork or bacon may be added. MRS. A. B. C. DENNISTON.

Waldorf Clam Broth.

Will Serve Six.

1 quart "shucked" clams
1 tablespoonful butter
Pepper and salt
1 tablespoonful flour
Whipped cream
Dash of onion juice

Boil the clams until perfectly tender, then squeeze until entirely dry. Season the juice obtained with the butter, pepper, salt and onion. Thicken with flour. Serve in bouillon cups, *very* hot. Just before sending to the table put a tablespoonful of whipped cream on top of each cup (do not stir it in). If fresh clams cannot be obtained an excellent substitute is bottled clam juice. Very nice for luncheons and card parties.

MRS. NATHANIEL WALDO EMERSON, Boston.

Corn Chowder.

1 can corn
4 small potatoes
1 pint milk
¼ lb salt pork
1 onion
2 crackers
Salt and pepper.

Chop fine the pork and onion and fry together. When cooked add the potatoes and corn. Cover with hot water and cook half an hour. Add the milk (boiling), then add the butter and crackers; salt and pepper to taste. bring again to a boil and serve.

MRS. FRED RICE ROWELL.

Claret Soup.

Will Serve Four or Six.

Pour 1 pint of boiling water into a pint of claret; add a tablespoonful of lemon juice and ½ cup of sugar;

moisten 1 tablespoonful of arrow root with a little cold water; add to it the hot soup, cook in double boiler just a moment and stand aside to cool. May be served either hot or cold. By permission of

MRS. S. T. RORER
and The Household News Co.

Wine Soup.

Yolks 2 eggs
1 tablespoonful sugar
1 cup sherry or Rhine wine
1 cup water

Beat eggs and sugar together, add wine, then the water. Cook in double boiler, stirring until it just comes to boiling point. Serve cold. Especially fine for invalids.

MRS. ROSENE.

Split Pea Soup.

Will Serve Six or Eight.

Soak ½ cup of split peas for several hours, then boil them two or three hours. Have about a pint of water on them when done. Rub through a strainer. Add 3 or 4 cups of milk, a little salt and pepper and 1 teaspoonful of butter. Usually it is thick enough, but if not thicken with a large teaspoonful of flour, mixed to a smooth paste in a little milk. Serve with croûtons.

MRS. WINFIELD R. SMITH.

Split Pea Soup No. 2.

4 cups split peas
1 head celery
1 carrot
2 onions
1 turnip
Salt and pepper
2 quarts stock or 2 quarts water and some fresh meat bones

Soak the peas twelve hours; drain and put into a kettle with the stock, or 2 quarts of water and some fresh meat bones; add the vegetables and seasoning and boil about three hours, or until the peas are very tender, stirring occasionally. Take out the bones and rub the soup through a fine seive. Serve with dried mint and croûtons.

MRS. BONE.

Green Pea Soup.

Will Serve Six.

1 quart canned peas
1 quart of milk
1 tablespoonful of butter
1 teaspoonful of salt
¼ teaspoonful of pepper
2 tablespoonfuls of flour

Put the peas, flour, salt and pepper in a saucepan and cook till the peas are soft, then rub through a colander. Have the milk heated to boiling point in a separate saucepan; add the strained peas with the butter and flour rubbed together. Taste for seasoning and serve immediately with **croûtons.**

MRS. NINA C. SPENCER.

Vert Pre Soup.

Will Serve Eight.

Take 1 pound of spinach, well washed; put into saucepan with enough water to cover, a tiny bit of soda and a little salt. Let it just come to a boil, then drain and press out the water. Put the spinach into a saucepan with

2 ounces of butter
2 onions sliced fine
½ pint shelled peas
A spray of green mint
A small bunch of herbs

Simmer fifteen or twenty minutes, then add 2 tablespoonfuls of flour, or rice flour, and 3 pints of water. Cook all together one and a half hours. Rub the purée through a fine hair seive, and to each quart of the purée add ½ pint of cream or milk and yolks of 3 eggs. Stir in a double boiler till it thickens, strain into tureen and serve with small round croûtons.

MRS. SILLITOE.

Yellow Soup.

1 quart stock
1 quart milk
½ cup small sago (scant)
4 eggs (yolks only)

Cook the sago in the stock till clear; scald the milk and add to the cooked sago and stock; season. Beat the yolks of the eggs in the tureen and carefully pour the boiling soup over them. Beat thoroughly and serve

immediately. Any stock may be used, but half veal and half chicken makes a very delicate soup.

MRS. W. I. ADAMS.

Spinach Soup.

Will Serve Eight.

Boil one quart of spinach for ten minutes in salted water, drain and rinse in cold water, chop fine and rub through a strainer into three pints of boiling milk. Thicken with two tablespoonfuls of butter and one of flour. MRS. E. W. ANDREWS.

Puree Printanier Maigre.

Vegetable Soup.

Will Serve Eight.

2 large carrots
2 potatoes
2 leeks
2 bay leaves
1 good handful of lettuce
1 tablespoonful of flour
3 ounces butter
2 large onions
2 turnips
1 pound of asparagus (if in season)
1 sprig of thyme and parsley
3 pints of milk
Yolks of 3 eggs

Cut up the vegetables and fry well in two ounces of the butter, add the flour and milk, and *simmer* three-quarters of an hour, or until tender; rub through a purée sieve. Heat again in a double boiler, and to each quart of purée add ½ pint of warm cream, to which has been added the remaining ounce of butter and the eggs. Stir all well till it thickens. This soup may be prepared with stock or water instead of milk. MRS. SILLITOE.

Asparagus Soup.

Will Serve Eight.

2 bunches of asparagus
1 teaspoonful of salt
Butter, size of a walnut
3 cups of milk
A dash of pepper
1 tablespoonful of flour
½ cup of whipped cream

Cut off the tender portion of the stalks and lay aside to serve as a vegetable. Cut the remainder of the stalks

into small pieces and boil until tender (it will take about three-quarters of an hour), and have a pint of water on them when done. Have the milk hot in the double boiler, mash the asparagus in the water and strain into the hot milk. Rub the butter and flour together and add to the hot mixture; also add the seasoning. Put the whipped cream in the tureen and pour the soup over it and serve *immediately*.

MRS. WINFIELD R. SMITH.

Turtle Bean Soup.

Will Serve Ten.

1 pint black turtle or pink Spanish beans
1 beef bone
5 quarts water
1 onion
1 carrot
1 turnip
1 teaspoonful whole cloves
Salt and pepper

Soak the beans over night; in the morning drain, add the water and bone and boil two hours, when add the vegetables and seasoning and boil two or three hours longer. Rub through a sieve and pour into tureen into which has been put ½ glass wine, 1 lemon and 1 hard-boiled egg, sliced.

MISS HOPKINS.

Black Bean Soup.

Will Serve Eight.

One pint black beans; soak over night; in the morning drain and put over to boil with enough water to cover, and cook until tender; mash and press through colander; put over the fire again and add about 1 quart of water, 1 tablespoonful of flour, 1 tablespoonful butter. Rub flour and butter together, with 1 saltspoonful of mustard, 1 teaspoonful of salt, and a small pinch of red pepper. When soup is ready to serve add 1 sliced lemon and 2 cold boiled eggs, sliced. Serve with soup dice. Wine may be added if desired.

MRS. CHARLES STIMSON.

Potato Soup.

Will Serve Twelve.

1 quart potatoes
2 medium-sized onions minced fine, or 1 head celery minced
1 cup cream or milk
4 quarts water
Salt, pepper and butter
2 eggs

Boil the potatoes in the water until tender; drain (saving the water), mash fine, add the seasoning and the onion or celery. Cook in the same water one-quarter of an hour longer. Stand on the back of the stove and stir in the eggs, well beaten, and the cream or milk. Let the soup get ***hot*** again, but not boiling.

MRS. ISAAC H. JENNINGS.

Celery Soup.

Will Serve Eight.

1 bunch of celery
1 pint of milk
1 large tablespoonful flour
Pepper and salt
1 pint of boiling water
1 large slice of onion
1 cup of whipped cream
A small bit of mace

Boil the celery (cut up fine) in the water forty-five minutes. Let the milk, with the onion and mace, come to a boil, then skim these out and strain the celery into the milk; thicken with the flour, wet with a little cold milk, and cook eight minutes. Salt and pepper to taste. Pour into the tureen, and just before serving stir in the whipped cream. An egg may be substituted for the cream.

MRS. C. J. SMITH.

Vegetable Oyster Soup.

Will Serve Eight or Ten.

1 pint of vegetable oysters cut fine
Butter size of a walnut
3 cups of milk
1 teaspoonful salt
½ cup rolled crackers

Have the milk hot in the double boiler. Cook the vegetable oysters until very soft, and have about a pint of water on them when done. Rub the vegetable oysters through a strainer, using the water in which they were

cooked, and add to the hot milk. Add the salt and butter. Just before serving add the rolled crackers.

MRS. WINFIELD R. SMITH.

Tomato Soup.

Will Serve Six or Eight.

1 pound can tomatoes
2 tablespoonfuls chopped celery
2 cloves
Piece cinnamon 1 inch long
2 tablespoonfuls salt
2 tablespoonfuls butter
1 quart water
2 tablespoonfuls chopped carrots
4 tablespoonfuls chopped onions
1 bay leaf
½ teaspoonful pepper
1 teaspoonful sugar
2 tablespoonfuls flour

Fry (slowly) the vegetables in the butter for half an hour, add the other ingredients to the tomatoes, also the water, and boil slowly for half an hour; then put all together and boil half an hour longer. Thicken with flour, strain and serve.

MRS. L. G. BANNARD.

Tomato Soup No. 2.

Will Serve Six.

1 can of tomatoes
1 quart of boiling water
½ of an onion

Boil these twenty minutes and thicken with:

2 tablespoonfuls of flour
1 tablespoonful of butter

Rubbed well together and melted with a few spoonfuls of hot tomato juice. Let come to a boil, strain and serve with fried bread dice.

MRS. CALVIN E. VILAS.

Tomato Soup No. 3.

Will Serve Five or Six.

1 can of tomatoes
1 teaspoonful of salt
1 tablespoonful corn starch
1 quart of milk
Soda sufficient to cover end of a teaspoon

Boil the tomatoes and boil the quart of milk each separately. Strain the tomatoes and throw into them while

hot the pinch of soda. Make thickening of the tablespoonful of corn starch in same quantity of cold milk. Add this to boiling milk and let the mixture boil five minutes; then throw the tomato juice into the hot milk, stirring gently as you do so. Add salt and serve immediately.

MRS. D. C. GARRETT.

Noodles.

Two eggs
Pinch of salt
Two tablespoonfuls of water

Mix well and add flour until stiff. Roll out as thin as possible and cut with a sharp knife in narrow strips. Have ready a kettle with plenty of boiling water, drop the noodles in and allow them to boil five minutes. Then drain and serve with butter as a vegetable. Or without butter in soup.

MRS. A. W. ENGLE.

Croûtons for Soup.

Cut slices of bread into squares, lay in a pan, drip melted butter over them, place in the oven and toast until a light brown color. Use as desired for garnishing or for serving with soup.

MRS. C. P. DAM.

Egg Dumplings for Soup.

Yolk 1 egg
1 tablespoonful cold water
2 tablespoonfuls melted butter
2 tablespoonfuls flour
¼ teaspoonful baking powder
A little salt

Mix and drop from a teaspoon into boiling soup. Cook about five minutes.

THE SCENIC HOTEL OF THE WORLD

The Washington is the fad for society dinners, and as the season advances there will be more and more luncheons and dinner parties given by ladies who wish to avoid the details and inconvenience of preparations for luncheons, etc., at their homes.

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MRS. R.C. STEVENS

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FISH AND SHELL FISH

"An oyster may be crossed in love."—Sheridan.

The following general rules for fish will hold good for all kinds:

Selection of Fish.

Great care should be taken to preserve the freshness of fish, as no other food deteriorates so rapidly in flavor. Fresh fish should be firm and the skin and scales bright. When it does not look so, do not buy it, as it will only be a disappointment. *Do not wash* the fish until *just before using*. An old fish dealer is our authority for the statement that the slimy coating always found on fish is a great factor in preserving its freshness; therefore if the fish is to be kept some hours before using, scale, clean and scrape it well, sprinkle a little salt on the inside, and just before using wash once quickly in cold water. Do not let the fish stand in the water or the best flavor will be lost.

Boiled Fish.

There are three ways of boiling fish. The length of time required for a fish weighing four or five pounds is thirty minutes. A fish weighing more than six pounds should cook five minutes longer for every two pounds additional.

First Method—Pin the fish in a strong white cotton cloth, then plunge in kettle of boiling water and *simmer* gently for thirty minutes. *Hard boiling breaks the fish.*

Second Method—Lay the fish on a cloth or plate and place in steamer and simply steam until done, about the same length of time as for boiling.

Third Method—Put in a double boiler, or if one has not a double boiler large enough put the fish in a lard pail and set in a large kettle of boiling water. The flavor of the fish is preserved best in the two latter methods.

MRS. R. W. EMMONS.

Baked Fish.

1 fish weighing about 5 lbs
Butter size of walnut
1 pint of bread crumbs
¼ teaspoonful of pepper
1 teaspoonful of salt

Scrape and wash the fish clean, if not already prepared, then rub into it a tablespoonful of salt. Mix together the bread crumbs, butter and seasoning for the stuffing and moisten with cold water. Put this into the body of the fish and fasten with skewer. Cut gashes across the fish about two inches apart, one-half inch deep and two or more inches long and into each put a strip of salt pork; dust over pepper and salt and sprinkle thickly with bread crumbs or flour, according to taste. Put into the roasting pan and bake one hour, basting frequently; the bottom of the pan should be covered with hot water when the fish is first put in. Serve with drawn butter sauce, or any of the fancy sauces suitable for fish.

MRS. R. W. EMMONS.

Fried Fish.

The best method for frying fish is to first prepare your fat by frying slices of salt pork a crisp brown; remove and place around the edge of your platter. Have your fish well covered or rolled in flour and Indian meal mixed and salted; then lay it in the frying pan and fry in the salt pork fat. Fry brown on one side, then turn and fry on the other. Be sure to have the fat smoking hot when the fish is put in and fry quickly. Serve very hot, garnished with the salt pork and parsley or lemon sliced.

MRS. R. W. EMMONS.

Broiled Fish.

Always use a double broiler to facilitate turning the fish. Before using rub the broiler with butter or a piece of salt pork to prevent the fish from sticking. The size of the fish will have to be the guide to the length of time required in cooking, a fish weighing four pounds requiring twenty minutes to half an hour. In broiling, the inside of the fish should be put over the coals first. Great care is required not to burn the skin. Mackerel will cook in from twelve to twenty minutes. After the fish is removed to the platter it should be spread generously with lumps of butter.

MRS. R. W. EMMONS.

Smelts.

Split the smelts down the back, take out the intestines and backbone; most of the side bones will come with it; wipe clean and salt the inside lightly. Roll in salted corn meal and fry quickly in **very hot** deep fat, or in butter. The fat must be very hot to brown quickly or the fish will become hard. Serve with tartare sauce.

Fish Turbot.

Will Serve Four.

Steam until tender a white-meated fish. When done, remove the bones, pick up very fine, and season with pepper and salt.

Dressing.

1 pint of milk — 1 tablespoonful of flour
A large lump of butter — 1 or 2 eggs
Onion and parsley

Heat the milk, salt to taste, and thicken with the flour. When cool add the butter (melted), eggs well beaten, and season with onion or parsley. Put in the baking dish a layer of fish, then a layer of sauce, until full; cover the top with bread crumbs and bake half or three-quarters of an hour. Canned salmon, any cold boiled fish, or salt codfish freshened, can be prepared in the same way and are very nice.

Fish Cream Cutlets.

Will Serve Six.

Chop, with a silver knife, 1 pound of uncooked halibut rather fine; add 1 teaspoonful of salt, two tablespoonfuls of minced almonds, a drop or two of onion juice, a dash of cayenne and the unbeaten white of one egg. Mix well and stir in ½ pint of whipped cream. This cream must be stiff and fine. Put this mixture into small cutlet shaped molds; stand them in a steamer and cook about ten minutes. Turn carefully from the molds. Cover the bottom of the serving dish with cream sauce, arrange the cutlets, put a pretty sprig of double parsley in the "bone" end of each and serve very hot. Sightly and very good. By permission of

MRS. S. T. RORER
and The Household News Co.

Flaked Fish Steamed.

Will Serve Six.

1 cup of cold fish
½ cup of cream or milk
2 hard boiled eggs
1 raw egg
1 teaspoonful of salt.
2 cups of mashed potatoes
2 tablespoonfuls of melted butter
1 teaspoonful lemon juice
½ saltspoonful of pepper
A dash of cayenne
1 tablespoonful of chopped parsley

Flake the fish carefully. To the hot mashed potato add the cream and melted butter, stir in the fish, then the hard-boiled eggs chopped fine, followed by beaten egg and seasoning. Steam for one-half hour in buttered pudding mold. Serve with either cream or tomato sauce poured over it.

MRS. GEORGE H. HEILBRON.

Creamed Fish.

Take any nice, firm-fleshed fish. Boil and remove the bones. Chop one small onion and a little parsley very fine and mix in with the fish, adding salt and pepper. Put it in a deep dish and cover with bread crumbs about two

inches deep. Put small lumps of butter over it and add a little nutmeg (if you like it), and pour sweet cream over it until it is all wet. Bake in a quick oven until nicely browned.

MISS MALTBY.

Baked Salmon.

For Fish Weighing Four or Five Pounds.

Leave fish whole and fill with dressing made as follows:

2 cups of bread crumbs
1 tablespoonful of butter
1 scant teaspoonful of salt
1 teaspoonful of thyme or summer savory.

Sew up fish and bake one hour; place slices of salt pork over fish; baste often; enough water should be put in pan to keep it from burning. Serve with cream sauce made as follows:

Cream sauce (have ready in saucepan)
½ cup of hot water
½ teaspoonful of Worcestershire sauce
1 cup cream or rich milk
2 tablespoonfuls of butter
1 tablespoonful of flour or corn starch

Add drippings from pan in which fish was baked; flavor with parsley chopped fine.

MRS. JAMES FIELDS.

Salmon in Mould.

Will Serve Six.

1 can salmon or 1 pound of cold boiled salmon
3 eggs
4 tablespoonfuls of butter
1 cup of bread crumbs
Milk, pepper and salt

Chop the fish and rub it in a bowl with a silver spoon with the butter until it is a paste. Beat the bread crumbs with the well-beaten eggs and season with salt and pepper, adding this mixture to the salmon and working all together with a little milk or cream. Put in a covered

buttered mould and boil one hour and a quarter. Turn out and serve with the following sauce:

1 cup of milk
2 tablespoonfuls of butter
Pinch of mace
1 tablespoonful of chopped parsley
1 tablespoonful corn starch
1 teaspoonful of catsup
Pepper
1 egg

Boil the milk and thicken with corn starch and butter. Add the seasoning, pour all carefully over the beaten egg, cook one minute and pour over the form of salmon. Serve hot.

MRS. S. W. R. DALLY.

Escalloped Halibut.

Will Serve Six.

2 cups cold boiled halibut
½ cup fine bread crumbs
1 teaspoonful onion juice
1½ teaspoonfuls finely chopped parsley
1¼ cups milk
1 large tablespoonful flour
½ tablespoonful butter
1 cup white sauce
Salt, cayenne

Flake the halibut, removing all bone and skin. If a white or egg sauce is served with the fish and there is any left, mix with the fish. Make the white sauce, mix one-half the sauce with the fish, one tablespoonful of the parsley, the onion juice, salt and cayenne. Butter a shallow pudding dish, put in the fish, smooth the top, cover with the remainder of the sauce, sprinkle with parsley, bread crumbs and the butter scattered in bits over the bread crumbs. Put the dish in a pan of boiling water and put in a quick oven for twenty minutes. Should brown nicely in that time.

MRS. EDMUND BOWDEN.

Halibut a la Poulette.

Will Serve Six.

Sprinkle three slices of halibut with the juice of one lemon and salt and pepper. Put a slice of onion on each and set away for thirty minutes. Dip each piece in melted butter, roll up and fasten with a toothpick. Put in a pan and dredge with flour and bake twenty minutes. Re-

move picks, sprinkle with the yolks of three hard-boiled eggs chopped very fine. Pour over the sauce and garnish with the whites of the eggs cut into rings.

Sauce.

Boil ¼ tablespoonful of onion and 2 teaspoonfuls of butter and 2 tablespoonfuls of flour together until done. Stir in slowly 1 cup of soup stock, 1 cup of cream, 1 teaspoonful salt, ¼ teaspoonful of pepper; boil up once and strain and add 1 tablespoonful of lemon juice.

MRS. E. W. ANDREWS.

Fish Croquettes.

Any fish may be used for croquettes, but the white meat is the best; for instance, halibut. After boiling, pick the fish into *small* pieces, taking out all the bones. Mix with a white sauce, season with salt and pepper and a little chopped parsley, if desired. Shape into cylindrical balls, roll in crumbs, then egg, then crumbs again, and fry in deep lard. A nice way to use up cold fish.

MRS. WINFIELD R. SMITH.

Salmon Timbales.

Will Serve Six or Eight.

1 can salmon
1 tablespoonful melted butter
½ cup soft bread crumbs
1 tablespoonful lemon juice
3 eggs
Salt and pepper

Remove bones from salmon. Chop fine and add butter and seasoning, the bread crumbs, lemon juice and eggs. Mix thoroughly and bake in timbale moulds.

MRS. WINFIELD R. SMITH.

To Fry Black Cod.

(The Finest Fish we have on the Coast.)

Cut the fish into slices, not too thin; wipe dry; dip in flour seasoned with pepper and salt; fry in a little olive

oil, having oil hot before fish is put in. Brown nicely on both sides and serve hot with mayonnaise sauce, to which a little sour pickle or chow-chow (chopped fine) has been added.

MRS. S. L. CRAWFORD.

Steamed Clams.

Wash the clams thoroughly with a stiff brush. Fit a steamer with a soup plate, or, better, a jelly cake tin, so there is a margin all around to allow the steam to come up freely. Pile the clams on the tin, put in the steamer and cover closely. The kettle should be boiling *hard* and there should be plenty of water when the clams are put in. It will take fifteen minutes or longer for the clams to open, according to size, and they should be as nearly one size as possible. Have prepared some nice rounds of toast, *hot;* quickly take out the clams and lay on the toast, squeeze the juice of half a lemon into the tin with the clam liquor, add a dash or two of cayenne and pour over the clams; then bathe in melted butter, so that each clam is moistened. If you are *quick* you can cut off the black heads with scissors, which will improve them, but you *must not* let them cool. Serve *immediately.* The clams should be in the steamer only *just long enough* to open.

MRS. RICHARD C. STEVENS.

Deviled Clams No. 1.

Will Serve Eight.

4 qt. pail of clams (with shells on)
2 tablespoonfuls of flour
Yolks of 2 raw eggs
1 tablespoonful of chopped parsley
1 cup of cream or milk
1 tablespoonful of butter
2 tablespoonfuls of dry bread crumbs
Salt and pepper to taste

Remove clams from their shells. Drain and rinse them. Chop very fine. Scald the cream (or milk). Rub the butter and flour together until smooth, add to the scalded cream and stir until it thickens. Then add the

bread crumbs, eggs and parsley. Take from the fire, mix well together, stir in the clams, add salt and pepper. Do not add salt until the clams are stirred in for they may flavor the mixture sufficiently. Fill clam, scollop or silver shells, brush over with the beaten yolk of an egg, sprinkle with bread crumbs and brown in a hot oven.

MRS. WM. H. DeWOLF.

Deviled Clams No. 2.

Will Serve Six.

25 good sized clams
3 crackers rolled fine
1 tablespoonful of butter
1 small onion
1 small piece of bacon
Salt and pepper

Chop together the clams, onion and bacon and dredge with the crackers. Wash some large shells, fill with the mixture, which should be well seasoned with salt and pepper. On each shell put a small piece of butter and a sprig of parsley. Roast about fifteen minutes and serve hot.

MRS. DOUGLAS YOUNG.

Clam Pot Pie.

Will Serve Eight.

1 quart clams
Salt and pepper
1 dozen crackers pounded fine

Place a narrow rim of paste round the upper part of the baking dish. Then sprinkle a thin layer of the cracker over the bottom of the dish, then a layer of clams; over them place small pieces of butter, salt and pepper. Repeat until the last two layers, when use soda crackers in place of the powdered. Moisten the whole with a little milk, cover with a nice paste and bake like a pie.

MRS. V. A. RITON.

Oyster Cocktail.

Served in punch or champagne glasses or bouillon cups. To every glass allow:

1 teasponful of lemon juice
1 tablespoonful of strained tomato
2 tablespoonfuls of tomato catsup
¼ teaspoonful Worcestershire sauce
2 tablespoonfuls of Sound oysters
1 drop tobasco sauce
A little salt

If the tomato catsup is very mild put in no strained tomato and proportionately more catsup.

MRS. WINFIELD R. SMITH.

Oyster Fricassee.

Dry one quart of oysters. Brown some butter in a saucepan and add the oysters. Keep stirring all the time in the hot butter until they plump; then add 1 pint of boiling cream, in which you have stirred 2 tablespoonfuls of flour. Salt and pepper to taste. Have some large crackers warmed and on a meat platter and pour oysters over them.

Creamed Oysters.

Will Serve Six.

Put a bit of onion as large as a bean and ¼ of a blade of mace, with a pint of cream, into a double boiler. Put one quart (or can) of Eastern oysters into a saucepan and let cook in their own liquor until they are plump and the edges begin to curl. Skim and set aside where they will keep *hot* but not cook. When the cream comes to a boil thicken with a tablespoonful of flour mixed in a little cold cream or milk. Let boil up, season with salt and cayenne, skim out the onion and mace. Drain the oysters and add to the cream. A dessert spoonful of sherry may be added if liked.

MRS. RICHARD C. STEVENS.

Frizzled Oysters.

Have ready on a platter sufficient toast, which has been dipped quickly into hot slightly salted water, and

buttered. Turn the oysters, with only their own liquor, into a very hot frying pan; season with salt and pepper. Soon as their edges begin to curl stir in a large spoonful of butter, and turn immediately over the toast. Nice for breakfast.

Oysters en Beure Noir.

Will Serve Four.

1 pint of oysters
1½ tablespoonfuls of vinegar
2 tablespoonfuls of butter
Salt, and a dash of cayenne

Drain and rinse the oysters, let stand a half hour and cook in the liquor formed until plump; sprinkle with salt. Brown the butter, but be careful not to burn; add the pepper and vinegar, then the oysters. Fill timbale cases and serve hot.

MRS. FRANK MITCHELL.

Oysters Served in Shells.

Drain six large oysters and wash the shells. Marinate the oysters with melted butter, salt and pepper and minced parsley. Fill the shells and cover with rolled bread crumbs. Put bits of butter on top and brown in a very hot oven.

MRS. FRANK MITCHELL.
(Mrs. Hinckley's Portland Cooking Class.)

Deviled Oysters.

1 pint oysters
2 tablespoons butter
2 tablespoons flour
1 tablespoon chopped parsley
½ teaspoon salt
1 cup cream or milk
Yolks of 2 eggs
Bread crumbs
Cayenne

Drain and chop oysters; melt butter and add flour and pour in slowly the hot cream or milk; add eggs and seasoning, then oysters, and fill buttered shells or one large dish with the mixture. Cover with buttered bread crumbs and bake in hot oven fifteen minutes.

MRS. A. D. BISHOP.

To Fry Small Oysters.

1 quart of oysters 3 eggs, well beaten
1 cup of corn meal

Drain the liquor from the oysters and wipe them dry. Take three or four at a time and dip into the egg, then in the meal and again in the egg, keeping the oysters together. Put them on a platter until all are treated in this way, and then fry a few at a time in equal parts of hot butter and drippings. Olive oil may be used instead of butter, and makes them very rich. Season with red pepper and salt to taste. Cook until brown, turning carefully to keep them in shape, and be sure they are well done. Serve very hot with slices of lemon.

MRS. CHARLES J. RILEY.

Toasted Oysters.

Wrap one large or two or three small oysters in very thin slices of bacon, having put a little cayenne and lemon juice on the oysters. Stick toothpicks through to hold in place, and broil or fry until bacon is crisp. Do not take out toothpicks. Serve *hot*.

MISS HOPKINS.

Olympia Oysters on Toast.

Will Serve Six.

1 quart of oysters 1 cup of cream or rich milk
2 tablespoonfuls of butter 2 tablespoonfuls of flour
1 teaspoonful of lemon juice Salt and cayenne pepper

Drain the oysters and throw them into a hot pan and stir carefully until they look plump. Heat the butter, into which stir the flour, rubbing until smooth, and add gradually the cream. When thoroughly cooked pour over the oysters in the pan, heat through, put in the salt and pepper, and lastly the lemon juice. Pour over crackers or nicely toasted bread.

MRS. A. W. ENGLE.

Escalloped Oysters.

1 quart oysters
2 cups water
1 tablespoonful lemon juice
3 pints bread crumbs
7 tablespoonfuls butter, melted
2 tablespoonfuls flour
1 cup cream
Salt and pepper

Drain and wash the oysters and heat slowly with the water until the gills ruffle. Add a little salt. Make a sauce with three tablespoonfuls of the butter and the flour and two cups of the warm water drained from the oysters. Cook and add the cream. Pour the remaining butter over the crumbs; add pepper and salt. Put in deep dish in layers, first crumbs, then sauce, then oysters, having crumbs on top, and brown in oven.

MRS. E. B. EDGERS.

Pigs in Blankets.

Take large Eastern oysters, wipe them dry, wrap a slice of shaved bacon around each oyster, put on skewers. Broil till bacon is well cooked and serve on toast.

MRS. S. L. CRAWFORD.

Celeried Oysters.

For 1 dozen large oysters, put 1 teaspoonful of butter in a stewpan; add 1 tablespoonful of minced celery and the oysters; cover and cook till the oysters are plump and the edges begin to curl; add seasoning and a little sherry. Let it boil once and serve *very hot* on toast.

Oyster Kabobs.

Put one large tablespoonful of butter in a stewpan, add a small onion, chopped *very fine*, a dessert spoonful of parsley and a dozen mushrooms chopped; let these fry one minute; add one dessert spoonful (scant) of flour; stir well together; then drop in as many oysters

as required, which have previously been blanched and bearded. Stir and add the beaten yolks of three eggs, one at a time, taking care they do not curdle but get just thick enough to adhere to the oysters. Take skewers and string six oysters onto each one, basting with the sauce wherever it does not adhere. Let these cool, then roll in beaten egg and abundant cracker meal, so that it looks like a sausage with a skewer run through lengthwise. Fry in deep fat two minutes. Great care must be taken to have the fat hot enough, about 380 to 400 degrees, so that the oysters will become a pale brown in that time, as they would become hard and tough if cooked longer. Serve on a napkin, allowing one skewer to each person.

ADELAIDE M. BLACKWELL.

Oysters a la Poulette.

Put 2 tablespoonfuls of butter in a hot saucepan; melt and add 2 tablespoonfuls of chopped onion and 1 of parsley, 1 bay leaf and a sprig of thyme. *Simmer* for ten minutes, then add 2 tablespoonfuls of flour. Have 1 cup of stock hot and pour gradually over the ingredients in the saucepan; strain into a double boiler; season; add 1 cup of hot cream and stir well until thick.

Drain 1 pint of oysters, pour cold water over them and drain again, then squeeze lemon juice over them and cook till plump, and add to the sauce.

Have ready shells prepared as follows: Cut slices of bread an inch and a quarter thick, and with a biscuit cutter cut rounds from each slice. With a small cutter cut nearly through the round and remove the center, leaving a cup. Roll these in beaten egg, then in bread crumbs, and fry in deep fat to a delicate brown. Fill with the prepared oysters and serve hot, garnished with a sprig of parsley.

MRS. FRANK MITCHELL.

Olympia Oysters and Fresh Mushrooms.

Will Serve Six.

2 cups of mushrooms (a few more or less will not matter)
1 pint of oysters
2 tablespoonfuls of butter
2 tablespoonfuls of flour
¼ cup of sherry

Peel and break into small pieces the mushrooms and put them in a stewpan with a little water; cook until tender, stirring frequently. Heat the butter and stir into it the flour, rubbing smooth; add the cream gradually and let it boil up once. Add to this the mushrooms and oysters. Season with salt and cayenne pepper and add the wine. Serve on toast. MRS. A. W. ENGLE.

Oyster Patties.

Will Serve Eight.

1 pint solid native oysters
1 saltspoonful salt
2 small tablespoonfuls flour
1 large tablespoonful butter
1 saltspoonful pepper
2 small cups milk
Yolks of 2 eggs.

Stir your flour, pepper and salt in a little cold milk, then stir this into your boiling milk and add butter. When this is the consistency of cream, have a quart of boiling water and pour your oysters into it, and give them a shake or a stir with a spoon; then turn immediately into a colander, drain well, and stir them into your cream. Set over a slow fire for five minutes for oysters to finish cooking. Beat the yolks of two eggs in a little milk and stir into your cream, then fill your shell. This will serve eight persons.

CHARLES MULCAHEY (Chef Rainier-Grand).

Deviled Crabs.

Make one pint of cream sauce and add:

¼ teaspoonful cayenne
1 teaspoonful lemon juice
1 teaspoonful made mustard
1 tablespoonful wine
1 pint crab meat

Make the sauce thick, as the crabs liquify it.

MRS. CHARLES SHEPARD.

Crab a la Roi.

Will Serve Six.

1 can of tomatoes
2 cups of crab meat
1 pinch of salt
1 slice of onion
1 cup of cream
1 red pepper
1 lump of butter size of an egg

Cook the tomatoes with a pinch of salt, red pepper and slice of onion at least two hours. Then strain through a colander. Shred the crabs very fine, add the cream, then mix the crab with the tomatoes and just let it come to a boil; put in the butter but do not cook. Serve on small pieces of buttered toast on a warm dish.

MRS. HOMER F. NORTON.

Crab Patés à la Creole.

This will make Nine Patés.

1 large Dungeness crab
2 eggs
4 tablespoonfuls of melted butter
1 quart boiling water
1 cup rice
⅔ cup milk
1 small pinch of cayenne pepper
Salt and pepper to taste

Crack the shells of the crab, remove all of the white meat from the claws and body, also the yellow "fat" next the back shell, as this fat is the richest portion of the crab. Mince fine and set aside until the rice is ready. Wash the rice in several waters, then boil in double boiler, covering the rice with the boiling water. Do not stir at all, but let boil until dry and tender. Stir the hot rice into the minced crab, add the butter, milk and seasoning, then last of all the beaten eggs. Drop into well-buttered granite or iron gem pans, heap up as full as possible, brush over the top with beaten egg and bake in a hot oven until of a rich golden brown color, or it may be baked in an earthern dish.

MRS. C. P. DAM.

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Second Avenue and Madison Street, Seattle, Wash.

MEATS

"O! the roast beef of Old England."—Fielding.

"Venison's a Caesar in the fiercest fray,
Turtle an Alexander in the way;
And in quarrels of a slighter nature,
Mutton's a most successful mediator."—Pindar.

Roast Beef.

Buy a prime roast (first, second or third ribs). Have the butcher cut off the ends of the ribs, making a standing roast. Wipe clean with a damp cloth. *Do not wash.* Put a heavy steel frying pan onto the range and let it get *very hot* then put the roast in and sear over all the cut surfaces. This keeps the juices in, and if thoroughly done a small roast can be made almost as juicy as a large one. Salt and pepper the meat, run a steel skewer through the fleshy part to keep it from bulging; put the meat rack in the pan, place the roast on it, cut side up, and dredge well with flour, not forgetting the pan. Put in the oven, and when the flour in the pan has browned add enough hot water to just cover the bottom. The oven should be *very hot* at first, and should be diminished a little after the roast has browned. From this time baste every five minutes, keeping only enough water in the pan to prevent burning; any more makes too much steam and draws out the juices. An eight-pound roast will be well done on the outside and rare in the middle in one hour. Save the ribs cut off for braised short ribs.

MRS. RICHARD C. STEVENS.

Fillet of Beef.

Lard the upper side, dredge with salt, pepper and flour. Put several pieces of salt pork in the pan under the meat. Bake in a hot oven thirty minutes. If you prefer omit the pork and put the choice pieces of beef fat over the meat. Serve with mushroom sauce.

Braised Short Ribs.

2 or 3 short ribs — 1 onion
5 slices salt pork.

Put the salt pork on the stove in a braising or dripping pan and slice the onion in it. Fry till a golden brown, dredge the ribs well with flour and brown also; then cover with a pint of hot water, set in the oven and cook for three hours, having the braising pan closely covered. Baste often and add more water if necessary. This is a very satisfactory way to treat any of the tougher cuts of meat. Sprinkle quite thickly with pepper and salt. It is impossible to give exact quantity as it would vary with weight of meat.

MRS. R. W. EMMONS.

Crown of Mutton.

4 lbs. of ribs of young mutton — ¼ cup butter
Salt, pepper and celery

Have your butcher trim the ribs two inches down and take off the backbone, and tie in a circle with the bones erect. Put in baking pan with a few stalks of celery and the seasoning, butter, and a pint of water. Roast, allowing fifteen minutes to a pound. Baste often. Ten minutes before serving remove the top pan and brown. Very nice served with green peas in the circle of meat.

MRS. FRANK W. PARKER.

Leg of Lamb with Dressing.

Buy a hind quarter of spring lamb; have the leg cut off and boned the same as a fillet of veal. The remainder of the quarter may be cut into chops. Make dressing,

using about 1½ cups of grated bread, 1 tablespoonful of minced mint, salt and pepper, soft butter sufficient to moisten slightly, and about half as many chopped pecans as bread crumbs. Rub the meat with salt and pepper inside and out, put in the dressing, taking care to fill the cavity so as to give shape to the leg, but do not press too tight or the dressing will be heavy. Roast about fifteen minutes to the pound; baste *very often*, or it will be dry. Put a bouquet of herbs, or a few sprigs of mint in the pan, and serve with a nice brown or mint sauce, or with a mint sorbet.

MRS. RICHARD C. STEVENS.

Leg of Mutton.

Peel back the outside skin and with a sharp-pointed knife make slits or gashes, into which force thin slices of salt pork which have been rolled in equal parts of ground cloves and alspice. Replace the skin and roast, basting frequently.

MRS. HELEN M. HUNT.

Boiled Dinner.

Put the meat on in hot water and boil three hours before adding the vegetables. The usual ones are potatoes, cabbage, turnips and beets; some, however, add carrots and parsnips. Put the first three into a wire basket on top of the meat, keeping *all* covered with water and boil one hour, making four hours the entire time for boiling meat. The beets, on account of discoloring the other vegetables, should be boiled in a separate kettle, and unless very young will require two hours' boiling.

A boiled dinner may be served in two ways: The meat on a large platter with the vegetables placed around it, or the potatoes and turnips mashed separately or together, and beets and cabbage each in a vegetable dish.

MRS. SARAH CONANT.

Use Only Extracts from Pidduck-Ross Co.

To Corn Beef.

Use a pint of rock salt to one gallon of cold water; let it come to a boil, skimming carefully. Cool before putting in the beef. Leave in brine four or five days.

MRS. SARAH CONANT.

To Corn Beef.

Get a piece of round beef from below the hip (with the bone attached), weighing thirteen or fourteen pounds. Rub over it a mixture of 1 teaspoonful of salt petre and 1 tablespoonful of sugar; then rub one large handful of salt very thoroughly into each side of it, getting into all the creases. Set away in a cool place and baste it well every day for eight days in its own liquor, being careful to turn it over each day. Boil it about six hours, or until tender. Better when eaten cold, thinly sliced.

MISS COLLINS.

Veal Cutlets.

Dip the cutlets in egg, then in bread crumbs, and cook on top of the stove until brown on both sides. Then cover and cook in the oven about three-quarters of an hour. Make a brown thickened gravy of the fat in the pan after the cutlets are removed, a good lump of butter, some flour and heated milk. Pour over the cutlets on the platter.

MRS. CHARLES E. SHEPARD.

To Fry Chicken.

Joint the chicken; put into a dish and set into a steamer, which should be ready with the water boiling, and steam until tender. Take up and fry quickly in very hot fat, half butter and half beef suet, until lightly browned. Serve with a cream gravy. An onion and a stalk of celery cut up fine and put into the steamer with the chickens gives a good flavor. This method is for a chicken a year old. While cooking, keep the pan well covered.

MRS. HINCHLIFFE.

Roast Turkey or Chicken.

Having prepared the fowls for roasting, make a thick dough of graham flour and water and roll out one inch thick. Have it large enough to cover the fowl completely. Butter the fowl thoroughly, then place the rolled dough over, being careful to press down around the neck and legs. Pour boiling water into the pan about one inch deep. Have the oven *very hot;* keep just enough water in the bottom of pan to prevent burning. One-half hour before serving time remove the pan from the oven and lift off the dough blanket. The turkey will be tender but white. Cool the oven and brown the turkey. There is no basting or opening of the oven door except to see that the water in the pan has not boiled out.

MRS. HINCHLIFFE.

Tongue with Sweet Gravy.

Boil a fresh beef tongue in salt water until very tender, having about one quart of water when done. Brown without burning (in a large skillet), a large teacupful of flour, in half butter and half lard. Thin it out slowly with the liquid, stir till smooth, adding a few cloves, ½ teacupful of sugar and ½ teacupful of strong vinegar; also a teacup of raisins and a little more salt if necessary. Skin the tongue while hot, cut in slices and place while warm on a large meat dish, pouring the gravy over it, and garnish with a few slices of lemon and blanched almonds.

L. M. THEDINGA.

Cold Tongue.

Cook about three hours in a large kettle; put ½ pint of salt and 2 large green peppers in the water; let get cold in water. If green peppers are out of season, put in a dozen of the little red peppers.

To serve tongue hot, pour over it tomato sauce made from Mrs. Erastus Brainerd's recipe.

MRS. S. L. CRAWFORD.

Curried Mutton.

Will Serve Four.

1 cup of cold mutton cut in dice
1 tablespoonful flour
Butter size of walnut
1 small onion
1½ cups of new milk
1 heaping teaspoonful of curry

Fry the mutton and onion together with the butter. When brown add the milk and thicken with flour, into which the curry has been stirred. Boil in a double boiler at least an hour. Serve with boiled rice, putting curry in the center of the platter, arranging the boiled rice around it. When the curry is done it should be the consistency of thick cream.

MRS. T. M. DAULTON.

Jellied Tongue.

Will Serve Twelve.

One cup of the liquor in which the tongue was cooked.

2 cups good stock of any meat except mutton
1 cup boiling water
1 glass of sherry
½ box of gelatine
1 gill of cold water
2 tablespoonfuls of vinegar
1 cold boiled tongue, sliced

Soak the gelatine in the cold water for two hours; pour over it the boiling water, the stock and the tongue liquor, heated. Unless the stock is highly seasoned, boil a bay leaf, a sprig of parsley, slice of onion and a few sweet herbs in a cup of water, and then strain this and pour it over the gelatine instead of using the plain boiling water. Flavor the jelly with the vinegar and sherry, pepper and salt, strain through a cloth. When the jelly begins to harden pour a little of it in a mould, first wetting the mould in a little cold water. Arrange slices of tongue on this, pour in more jelly, then another layer of tongue, and so on until the materials are all used, having jelly on top. Set the mould on ice until hard, then turn it out and slice.

MRS. ALBERT T. TIMMERMAN.

Delicious Teas Are to Be Had at Pidduck-Ross Co.

English Pie.

1½ lbs. round steak
1 medium sized onion
1 tablespoonful flour
2 tablespoonfuls butter
Salt and pepper

Invert a cup in the center of a pan. Cut the steak into small pieces and place around the cup; slice the onion fine and sprinkle over the meat. Mix the flour and butter and spread over the onion; add seasoning. Cover with cold water and bake three hours. About twenty minutes before serving cover with rich puff paste and brown in the oven. The cup will be filled with rich brown gravy.

MRS. C. E. McTEIGH.

French Mutton Stew.

Cut the mutton in pieces one-half the size of the hand. Place in a stew pan with one tablespoonful of hot fat and brown on both sides. Now add one tablespoonful of flour, mix well and add just enough stock or water to cover the meat. Skim while boiling one-quarter of an hour. Add two small onions sliced. Cook steady one hour more.

MRS. L. H. GRAY.

Pot Roast.

Four to six pounds from the rump or the round; wipe with a wet cloth. Sear by placing in a hot frying pan and turning until surface is browned. Put in a kettle with one cup of water; keep just below the boiling point. Do not let the water boil entirely away, but add only enough to keep from burning. Keep cover closed to keep in steam. Cook very tender, but not so as to break. Serve hot or cold. The meat when cold may be cut in slices and fried in hot butter.

From MRS. LINCOLN'S COOK BOOK.

English Dobe.

6 lbs. lean beef (off the rump)
2 large onions
½ cup of butter
1 pint tomatoes
1 pint mushrooms
2 tablespoonfuls flour
Salt and pepper

Put butter in a stew pot and fry with sliced onions until brown; remove the onions and add the meat, browning on both sides. Remove the meat and tomatoes and the fried onion, thicken with flour; add a pint of boiling water and seasoning. Put in the meat and cook slowly with kettle closely covered for three or four hours; turn the meat occasionally; add more water as it cooks away. When ready to serve place meat on platter and pour over it the gravy, to which the mushrooms have been added.

MRS. FRANK W. PARKER.

Veal Blanchette.

One-half breast of veal. Cut into small pieces and boil in water enough to cover. Season with a little mace, salt and pepper. When quite tender transfer the meat into cold water to blanch. Boil a pint of macaroni (broken) in milk until tender. Cream ¼ pound of butter and two tablespoonfuls of flour and stir into the water in which the veal was cooked. Add meat and macaroni and let come to boiling point before serving.

MRS. L. B. STEDMAN.

Spiced Beef.

Boil a three or four-pound roast slowly for three or four hours. Chop very fine. Add half a teaspoonful of cloves, cinnamon and a pinch of nutmeg. Salt and pepper to taste and turn into a mould.

MRS. BONE.

Mock Duck.

1½ lbs. round steak
Little chopped onion
Few whole cloves
2 hard boiled eggs
Pepper, salt
Cracker crumbs
1 can tomatoes

Roll the steak and tie it; place in a pot with a little suet melted in it, and brown. Add a can of tomatoes and

cook two hours; season; thicken a little. Untie meat and serve with the tomato sauce.

MRS. LEWIS H. SULLIVAN.

Baked Calf's Liver.

1 whole (or half) calf's liver
Sliced bacon
Salt and pepper
Little onion

Cover the liver with sliced bacon, sprinkle with the salt and pepper and dredge with flour. Rub the bottom of a covered baking pan with onion, put in liver, add a little water and bake about an hour. Make gravy as for any roast.

MRS. A. D. BISHOP.

Jellied Veal.

Will Serve Twelve.

2 pounds breast of veal
1 teaspoonful of savory
Salt
Nutmeg
4 tablespoonfuls of parsley, chopped
1 teaspoonful of thyme
½ teaspoonful of marjoram
Pepper
2 bay leaves
½ lemon
3 eggs hard boiled

Cut the veal into small pieces and put with the bones into boiling water. *Simmer* one hour. Remove the meat and add to the bones and water, the herbs and seasoning. *Simmer* two hours, strain and pour over the other ingredients, which have been arranged in a deep buttered dish as follows: A layer of small pieces of veal, over these sprinkle salt, pepper, a little lemon juice and grated rind; also a suspicion of nutmeg. Then a layer of hard-boiled eggs cut in thin slices, chopped parsley sprinkled between, another layer of veal, with seasoning as before; so on until all the veal and egg are used. Pour the hot soup over this; when cold turn out and cut in thin slices. Serve very cold.

MRS. S. W. R. DALLY.

If It's from Pidduck-Ross Co.'s It's Good.

French Ragout.

Will Serve Six.

3 lbs. lean beef — 4 medium sized onions
1 tablespoonful of French coloring — flour

Cut the meat in about two-inch squares, season and roll *well* in flour. Slash onions in quarters (do not cut apart), and stick a whole clove in each quarter. Sprinkle flour plentifully in bottom of baking pan or saucepan, put in onions, then the floured meat and tablespoonful of caramel or French coloring, cover with water and *simmer* in oven four hours, putting on more water as it is needed.

MRS. EUGENE RICKSECKER.

Boiled Ham.

Trim off the hard dark part and cover with cold water; simmer slowly, allowing half an hour to the pound. Take from the fire; let it remain in the water until nearly cold, then skim and sprinkle sugar and grated bread or cracker crumbs over the top and brown in the oven.

MRS. LINCOLN'S COOK BOOK.

Pork Tenderloins.

1. Cut in thin slices and fry in hot lard.

2. Do not let the butcher cut them. Cut them *nearly* through lengthwise, and fill with a dressing made as for poultry. Tie together with string and bake about half an hour. Remove string before sending to the table.

Venison Steak.

Venison steak 1½ inches thick — 1 tablespoonful butter
1 saltspoonful salt
1 teaspoonful lemon juice — 2 tablespoonfuls quince jelly
½ pint claret or Maderia — A bit of mace
A pinch of cayenne

Melt the butter in a frying pan, put in steak, cover and cook three minutes; turn and cook three minutes

longer. Add the other ingredients and *simmer* all together six minutes. Serve on *hot* plates.

Stewed Pigeons.

Pick, draw and clean, then lay in cold salted water for one hour. Put to cook in a pot with cold water to cover them. Stew until quite tender, then add milk, butter, pepper and salt to taste. Thicken with flour and milk and serve. Doves may be treated in the same manner.

MRS. DOUGLAS YOUNG.

Native Wild Ducks.

First in excellence is the mallard, then the teal, and the widgeon, during the winter months.

Dry pick the duck, singe, clean thoroughly and wipe dry with a clean towel. If badly shot wash in cold salt water, or even soak half an hour in salt and water, wiping *well* before stuffing. The stuffing:

2 teacupfuls stale bread crumbs
Pepper and salt
1 tablespoonful of butter
½ (scant) teaspoonful dried thyme

Crumb the bread very fine, add the seasoning and the butter broken in bits. This quantity will stuff one mallard or two teal or other small ducks. Tie securely, rub the outside with pepper and salt and a little butter, *very* little if the duck is very fat; put in pan, breast side up, in a moderate oven, with *just* enough water to keep from burning. Cover with another pan and cook one hour or a *trifle* more for a mallard or large duck. Do not baste as it makes the dressing wet. If not brown enough remove the cover ten minutes before serving. Skim the gravy in the pan, add more water if necessary, and thicken with flour. Season and serve **hot** with currant jelly.

MRS. J. W. EDWARDS.

Broiled Game Birds.

Take any small birds, draw, clean and wipe quickly with a damp cloth, split down the back, rub with salt and pepper and broil over hot coals. Put each bird on a triangle of toast and pour over a sauce made as follows:

Bread Sauce for Game.

1 cup of bread crumbs
1 cup of stock
1 slice of onion
Salt and pepper
1 large tablespoonful butter

Put in the double boiler, cook half an hour, strain and add the butter. Serve *at once* on a *hot* platter. Garnish with parsley.

MRS. FRANK MITCHELL.

Quail au Delire.

¼ lb. of bacon
1 bay leaf
½ carrot, chopped
½ lb. veal liver
1 shallot
A little chopped onion
Salt and pepper.

Fry the bacon, add the liver cut in small pieces, the vegetables and seasoning and stew until cooked. Pound together with a few mushrooms, and rub through a sieve. This force meat will stuff two birds. Put a piece of butter on the breast of each and roast half an hour, if liked rare, longer to be well done; baste every ten minutes. For the sauce, add 1 cup of stock to the baking pan, thicken, add 2 tablespoonfuls of currant jelly, season and serve *very hot.* Pigeon, reed birds, or any small tender birds, cooked after this manner are delicious.

MRS. FRANK MITCHELL.

Yorkshire Pudding.

(To Serve with Roast Beef.)

¾ pint sweet milk
3 eggs, whites and yolks beaten separately
¾ cup flour
A little salt

Three-quarters of an hour before the roast is done pour some drippings from the beef into another pan; pour in pudding, basting with drippings. When done, cut in squares and serve with roast.

MRS. W. B. GAFFNEY.

Chicken Pie.

Skin the chicken, put in cold water and cook until tender. When done salt to taste. Make a sauce of:

3 tablespoonfuls butter, melted
3 tablespoonfuls flour
Pepper and salt
3 cups of chicken stock
1 cup cream or milk

Cook sauce until smooth and pour over the chicken.

Crust.

2 cups flour
½ teaspoonful salt
2 tablespoonfuls butter
1 egg
1 cup milk
2 teaspoonfuls baking powder

Stir to a batter and spread on the chicken and bake.

MRS. JOHN ROSENE.

Dumplings.

(For Chicken or Stews.)

2 cups flour
2 teaspoons baking powder
Pinch of salt

Sift the flour, baking powder and salt together, then moisten with milk until it will drop easily from a spoon. Drop by spoonfuls into the boiling stew and keep closely covered for 20 minutes. These dumplings will be very light if the proper amount of milk is added; so milk should be added until you have a drop batter.

MRS. A. T. TIMMERMAN.

Egg Dumplings for Stew.

1 egg
1 heaping teaspoonful of baking powder
1 cup milk
Flour to make a thick batter
Salt

Drop into hot gravy; cover and cook about ten minutes. Nice with chicken or lamb stew.

MRS. C. P. DAM.

Dressing for Boned Leg of Mutton.

1 cup bread crumbs
½ cup chopped almonds
Little pepper
1 tablespoonful parsley
1 teaspoonful salt
¼ cup butter (melted)

Mix and fill in the leg when bone has been removed.

Meats and Their Accompaniments.

With Roast Beef—Tomato sauce, grated horseradish, mustard, cranberry sauce, pickles.

With Roast Pork—Apple sauce, cranberry sauce.

With Roast Veal—Tomato sauce, mushroom sauce, onion sauce and cranberry sauce. Horseradish and lemons are good.

With Roast Mutton—Currant jelly, caper sauce.

With Boiled Mutton—Onion sauce, caper sauce.

With Boiled Fowls—Bread sauce, onion sauce, lemon sauce, cranberry sauce, jellies; also cream sauce.

With Roast Lamb—Mint sauce, mint sorbet.

With Roast Turkey—Cranberry sauce, cranberry sorbet, currant jelly.

With Boiled Turkey—Oyster sauce.

With Venison or Wild Ducks—Cranberry sauce, currant jelly, or currant jelly warmed with port wine.

With Roast Goose—Apple sauce, cranberry sauce, grape or currant jelly.

With Boiled Fresh Mackerel—Stewed gooseberries.

With Boiled Bluefish—White cream sauce, lemon sauce.

With Boiled Shad—Mushroom sauce, parsley or egg sauce.

With Fresh Salmon—Green peas, cream sauce.

Pickles are good with all roast meats.

Spinach is the proper accompaniment to veal.

Slices of lemon with all fish.

MEAT AND FISH SAUCES

"Epicurean cooks sharpen with cloyless sauce his appetite."—Shakespeare.

Drawn Butter.

1 tablespoonful flour — 1 tablespoonful butter
1 cup of boiling water — ¼ teaspoonful salt
Dash of pepper.

Melt the butter and stir in the flour; add carefully the water, then season.

Many other sauces are made with drawn butter as a foundation:

Caper Sauce—Add 3 tablespoonfuls of capers. (Boiled mutton.)

Egg Sauce—Add 1 egg, hard-boiled and chopped fine. (Fish.)

Sauce Piquant—Add 2 teaspoonfuls of lemon juice, 2 teaspoonfuls each of chopped olives, pickles, parsley and capers.

Brown Sauce.

1 tablespoonful of butter — Salt
1 tablespoonful of flour — Pepper
1 tablespoonful of onion — 1 teaspoonful of lemon juice
1 cup of stock

Chop the onion and fry in butter; then add the flour, then the stock and seasoning; strain.

The following sauces can be made by using brown sauce as a foundation:

Mushroom Sauce—Add ½ cup of mushrooms.

Olive Sauce—Add 8 olives chopped. (Game.)

Wine Sauce—Add ½ cup wine and 1 tablespoonful of currant jelly. Thicken a little with flour. (Venison.)

S. W. S.

Caramel.

1 teacupful sugar 4 tablespoonfuls of water

Put in a skillet over a hot fire and stir constantly until thoroughly browned. Add enough water to make a thin syrup. Bottle. This will keep any length of time and is used for coloring soups and gravies.

MRS. EUGENE RICKSECKER.

Mint Sauce.

For Lamb.

1 cup fresh chopped mint ¼ cup sugar
½ cup vinegar

Use only leaves and tender part of mint. Let it stand an hour before serving. Use more sugar if the vinegar is strong.

MRS. LINCOLN'S COOK BOOK.

Anchovy Sauce.

For Any Kind of Fish.

2 tablespoonfuls of butter 1 tablespoonful of chopped parsley
1 tablespoonful of lemon juice ¼ teaspoonful of salt
3 tablespoonfuls of anchovy paste

Mix all the ingredients and knead well in a bowl. Should be perfectly smooth. By permission of

MRS. S. T. RORER and ARNOLD & CO.

Celery Sauce.

For Boiled Fowl or Turkey.

2 tablespoonfuls of flour ½ cup of butter
1 pint of milk 3 heads of celery

Mix the flour and butter; add the milk hot. Cut the celery into small bits and boil a few minutes in water, which strain off. Put the celery into the butter and milk and stir over the fire for five or ten minutes.

(THE HOME COOK BOOK.)

Frogs' Legs in Season at Pidduck-Ross Co.'s.

Parsley Butter.

For Oysters, Fish and Vegetables.

Cream 1 heaping tablespoonful of butter, add ½ teaspoonful salt, ½ saltspoonful pepper, and 1 tablespoonful chopped parsley. MRS. LINCOLN.

(In the American Kitchen Magazine.)

Bearnaise Sauce.

Crab Chops, Steak or Fried Fish—French.

Beat the yolks of 4 eggs, add ¼ cup of best olive oil, and when well mixed add ¼ cup of hot water. Set the bowl over the tea kettle or in a pan of boiling water, and cook till thick, stirring constantly. Take from the fire, beat well and add salt, a dash of cayenne and a tablespoonful of vinegar; Tarragon is best; let cool.

MRS. RICHARD C. STEVENS.

Hollandaise Sauce.

For Fish.

Make a drawn butter sauce, remove from fire and add yolks of 2 raw eggs, juice of half a lemon, 1 tablespoonful of chopped parsley and 1 teaspoonful of onion juice. By permission of

MRS. S. T. RORER and ARNOLD & CO.

Horse Radish Sauce.

Potato Balls or Fish.

Chill one cup of thick cream and beat it until thick enough to hold in shape. Add ½ teaspoonful of salt, ½ saltspoonful of pepper, and 3 tablespoonfuls of prepared horse radish. If fresh-grated horse radish is used, add 2 tablespoonfuls of vinegar and 1 teaspoonful of sugar to the radish. Keep this in a cold place, as it should be stiff and thick when used. If served on the dish with hot meat, put it in a shallow sauce dish and cover the dish with a garnish of water cress. MRS. LINCOLN.

(In the American Kitchen Magazine.)

White Sauce.

For Vegetables.

1 pint of milk
1 tablespoonful of flour
2 tablespoonfuls of butter
½ teaspoonful of salt
½ saltspoonful of pepper

Heat the milk over hot water. Put the butter in a granite sauce pan and stir until it melts and bubbles. Be careful not to brown it. Add the flour dry and stir quickly till well mixed. Pour in one-third of the milk. Let it boil and stir well as it thickens; tip the sauce pan slightly to keep the sauce from sticking. Add another third of the milk, let it boil and thicken and stir until perfectly smooth. Be sure that all the lumps are rubbed out while it is in this thick state. Add the remainder of the milk; let it boil, and when smooth put in the salt and pepper.

A richer sauce is made as follows:

For Shell Fish, Sweetbreads.

1 cup hot cream
1 heaping tablespoonful of flour
1 heaping tablespoonful of butter
½ teaspoonful of salt
½ saltspoonful of pepper

Make in the same manner as the White Sauce.

MRS. LINCOLN'S Boston Cook Book.

Sauce Allemande.

French—For Fish.

2 ounces butter
1 pint clear soup stock
2 ounces flour
Salt and pepper
Yolks of 3 eggs

Melt the butter and mix thoroughly with it the flour; add immediately the stock and seasoning, boil fifteen minutes, remove from the fire and carefully skim off the grease. When it has ceased boiling add the yolks mixed in a little water and stir in quickly with an egg beater so as to make the sauce light.

MRS. ERASTUS BRAINERD.

Sauce for Vegetables.

1 ounce butter	1 ounce flour
1 pint milk	1 onion
½ ounce lean raw ham	Salt and pepper

Melt the butter, stir in the flour, add the onion sliced, the ham and seasoning. When beginning to color slightly moisten with the milk; stir well and boil ten minutes. Strain and serve.

MRS. ERASTUS BRAINERD.

Lemon Sauce.

For Boiled Chicken.

2 ounces butter	1 ounce flour
Salt, pepper	A little nutmeg
1 glass water	Juice of 1 lemon

Rub flour and half the butter together; season; add the water, stirring until it boils; then add remainder of butter and the lemon. Strain and serve.

MRS. ERASTUS BRAINERD.

Bread Sauce.

For Game.

1 onion	4 ounces of bread crumbs
Salt and pepper	1 glass of milk
	1 glass of cream

Chop the onion fine, put in the saucepan with the bread crumbs, which have been put through a seive; add seasoning and milk. Boil ten minutes, add cream and serve.

MRS. ERASTUS BRAINERD.

Sauce Bordelaise.

Fish.

Peel and chop fine four cloves of garlic and put in saucepan with three tablespoonfuls of olive oil. When

slightly colored add one tablespoonful of chopped parsley. This should not be made until just ready to serve.

MRS. ERASTUS BRAINERD.

Tomato Sauce.

For Beef.

Put into saucepan 1 ounce of raw ham, 1 carrot, 1 onion, a little thyme, 1 bay leaf, 2 cloves, 1 clove of garlic, ½ ounce of butter; *simmer* for ten minutes; add 1 ounce of flour well mixed in ½ pint of tomatoes and 1 glass of consommé. Boil for one-half hour; season with salt, pepper and a mite of nutmeg. Strain and serve.

MRS. ERASTUS BRAINERD.

Sauce Tartare.

Fish.

Make a mayonnaise, but use double the quantity of mustard. Chop 1 pickle and 1 tablespoonful of capers and dry in a napkin. Chop some parsley, 1 green onion and a few Tarragon leaves. Mix all with the dressing.

MRS. ERASTUS BRAINERD.

Meat Sauce.

4 ripe tomatoes — 1 large onion
1 tablespoonful of butter — Dash cayenne
Salt and pepper

Chop the onion, add the tomato and butter; season and stew gently for fifteen minutes. Serve hot with any meats.

Onion Sauce.

Boil three large onions till very soft; drain and rub through a sieve. Stir the pulp into half a pint of white sauce.

From MRS. LINCOLN'S Boston Cook Book.

Table Water at Pidduck-Ross Co.'s.

Bechamel Sauce.

For Vegetables, Eggs and Chicken.

1 tablespoonful of butter	½ cup of stock
1 tablespoonful of flour	Yolk of 1 egg
½ cup of milk	Salt and pepper

Melt the butter in a saucepan, but do not brown; add the flour and stir till smooth. Add the stock and milk and stir constantly till it boils. Take from the fire, add the salt and pepper and egg, well beaten.

MRS. NEUFELDER.

Chestnut Sauce.

Roast Turkey.

Blanch the chestnuts. Cook in stock until soft. Mash fine in the stock. Thicken with flour and butter rubbed together. Salt and pepper. One-half cup of cream may be added.

ENTREES

"A genial savour
Of certain stews and roast meats and pilaus,
Things which in hungry mortal's eyes find favour."—Byron.

"When art and nature join th' effect will be
Some nice ragout or charming fricassee."

Curry Hawaiian.

Will Serve About Eight People.

1 small cocoanut or 1 cup dessicated cocoanut
2 tablespoonfuls of curry powder
1 quart of milk
½ teaspoonful of salt
1 teaspoonful of butter
A few shreds of onions
1 tablespoonful corn starch

Put on the stove and stew for half an hour or longer. Thicken with the corn starch mixed in a little milk. For shrimp curry add the shrimps, heat through and serve. For oyster curry, put them into the mixture and boil up once. For chicken, mutton, beef or veal curry, cut the meat in small pieces, place in a sauce pan with a tablespoonful of butter, and fry a nice brown; add to the curry mixture and set back to cook slowly an hour if uncooked meat is used. Serve with rice.

MRS. NINA C. SPENCER.

Importers of Table Delicacies—Pidduck-Ross Co.

Russian Entree.

Boil fresh tongue. When nearly done pour off the water and add fresh water, in which put one pound of prunes, previously soaked ten hours, and one lemon sliced very thin. *Simmer* until prunes are done. When ready to serve throw in two wine glasses of Madeira.

MRS. ERASTUS BRAINERD.

Veal Olives.

6 large slices veal — 3 slices salt pork
2 cups bread crumbs

Trim uniformly the veal; spread with chopped pork and bread crumbs well seasoned with salt, pepper and butter; roll up and bind with small skewers—small wooden toothpicks do very well. Lay in pan; add 1 cup boiling water and roast, basting often with melted butter. When done remove the skewers carefully and make a brown gravy to pour over the olives. Serve with tart jelly.

MRS. DOUGLAS YOUNG.

Macaroni Stufato.

Italian.

Will Serve Ten.

½ pound macaroni — 1 pound lean beef, chopped fine
½ pint cooking sherry
½ pound cheese, grated — Spices

Cook macaroni until tender in boiling water. Put the chopped beef in water enough to cover it, with 2 cloves of garlic, 3 cloves, 2 alspice, 2 tablespoonfuls tomato catsup, 1 tablespoonful walnut catsup, 1 tablespoonful of Worcestershire sauce, salt to taste, 1 teaspoonful of jelly or sugar. Cook slowly; when done add sherry. Put in a baking dish first a layer of the cooked macaroni, then a layer of the stew, then one of grated cheese, alternating until the dish is filled. Put pieces of butter on top and brown in oven. Any stew left when the dish is filled may be served as a dressing for the dish.

MRS. ERASTUS BRAINERD.

Macaroni.

Turkish Way.

Break one pound of macaroni into pieces, throw it into boiling water; boil rapidly for thirty minutes; drain and throw into cold water; strain ½ pint of stewed tomatoes; put it over the fire while macaroni is boiling; let it stew until reduced one-half. Add 1 tablespoonful of butter and ¼ cup of chopped almonds; let it remain fifteen minutes longer. Add 1 teaspoonful of beef extract. Drain macaroni, throw it into the tomato, pull it to the back of the fire, where it may *simmer* for ten minutes. Add 1 teaspoonful of salt, ½ teaspoonful of paprica, and turn into a dish. Pass with a dish of grated Parmesan. By permission of

MRS. S. T. RORER and The Household News.

Veal and Macaroni.

Will Serve Twelve.

1½ pounds veal
2 eggs
1½ pounds macaroni
Butter
Salt and pepper

Cook the veal and chop fine, mixing thoroughly with macaroni, also cooked and chopped fine. Season well; add the eggs, well beaten. Put in a baking dish and pour over this the broth in which the veal was cooked. It must be very moist. Bake one-half hour.

Cold Weather Dish.

Take the largest size bologna sausage (four or five inches in diameter); cut in thin slices without skinning. Put a piece of butter the size of a large walnut in the frying pan. When melted drop in a few slices of the sausage and let them crisp as bacon does. They will curl into cup about like half an orange. In a stewpan put three or four muffin rings and boiling water, enough to cover nearly to the top of the rings. Into each ring break a fresh egg; season with pepper and salt. When cooked take out of the ring and lay on the slice of pre-

pared sausage. Serve hot on hot plates. The sausage "cup" with the egg may be laid on lettuce leaves if desired.

MRS. NATHANIEL WALDO EMERSON, Boston.

Chicken Terrapin.

Will Serve Eight.

1 cold roast chicken
1 parboiled sweet bread

Sauce.

1 cup rich, hot cream
2 tablespoonfuls of flour
¼ cup of butter
Salt and pepper to taste

Chop the chicken and sweetbread moderately fine; add to the sauce and heat over hot water fifteen minutes. Just before serving add the yolks of two eggs, well beaten, and one wineglass of sherry.

MRS. STROUT, From Mrs. Lincoln.

Chicken Jelly.

Joint a chicken, put it into a saucepan with two slices of onion, a stalk of celery, a couple of slices of carrot, a couple of cloves and ¼ bay leaf; cover with hot water and cook *slowly* till the meat will come from the bones. When about half cooked add salt, pepper and a light dash of cayenne. When thoroughly cooked take out the meat and set both meat and liquor away to cool. Soak two tablespoonfuls of gelatine in a little cold water. Take every bit of fat off the liquor and put it into a saucepan. Add a sprig of parsley, and, if you have no celery, a little celery salt. Taste for seasoning and *simmer* about fifteen or twenty minutes; then add the gelatine, and when it is dissolved, a tablespoonful of sherry, or more to your taste. There should be about 1½ pints of the liquor. Take the skin and bones from the chicken and pull apart lengthwise in small pieces. Put a little of the liquor in a mould; a narrow bread tin is good; then a layer of hard-boiled eggs sliced; then the chicken laid lengthwise of the tin; then more of the liquor and another layer of

Chase & Sanborn's Coffees at Pidduck-Ross Co.

eggs, and cover all with the liquor. If you like, a layer of chopped mushrooms may be put through the center of the chicken, making two layers of chicken. Set aside to harden. Turn out of the mould and cut in thin slices.

MRS. RICHARD C. STEVENS.

Cream Chicken.

1 chicken, 4½ pounds
1 can of mushrooms
5 dessert spoonfuls of flour or cracker
4 sweetbreads
1 quart of cream
4 tablespoonfuls of butter
Black and red pepper

Boil the chicken and sweetbreads, and when cold cut up as for salad. Put the cream in a saucepan with the butter; add the flour or cracker crumbs; stir until well melted and put the hot cream over, stirring all the time until it thickens; season highly. Put all in the baking dish and cover with bread crumbs and pieces of butter. Bake twenty minutes.

Blanquette of Chicken.

Will Serve Six or Eight.

1 quart cooked chicken cut in small pieces
3 tablespoonfuls butter
Yolks of 4 eggs
1 saltspoonful salt
1 large cup white stock
1 cup cream
2 heaping tablespoonfuls flour
½ saltspoonful pepper
4 tablespoonfuls milk

Heat the butter in a saucepan; add flour, stirring until smooth, but not brown; add stock and cook two minutes, then seasoning and cream. As soon as this boils add chicken and cook ten minutes. Beat the yolks of eggs with the milk, add to other ingredients and cook about one-half minute. Serve on hot dish with rice or potato border, or on toast.

MRS. WEBSTER BROWN.

Turkey or Chicken Croquettes.

Chop very fine the remnants, freed from fat or bone, of a roast or boiled turkey. Heat a piece of butter the size of an egg; chop together a little onion and a sprig of parsley and add to the butter with a large tablespoon-

ful of flour. When well cooked put in a cupful of strong stock and seasoning of pepper, salt, a little lemon juice and sherry, and the turkey. Set away to cool, and when cold mould into small rolls, dip into a beaten egg, then into cracker crumbs, and fry in hot lard. Serve heaped around a pile of peas, made very hot and seasoned with butter. White sauce may be used in place of the stock.

MRS. M. A. KELLOGG.

Veal Croquettes With String Beans.

Chop two pounds of cold roast veal and two sweetbreads. Moisten them with a little clear stock and bind together with the yolks of two eggs. Season with salt and pepper and a teaspoonful of chopped parsley. Roll into cones, dip in beaten egg, then in fine crumbs, then in egg and again in crumbs and fry in smoking hot lard. Arrange neatly on a dish with small end upright, and put around them a border of string beans, which have been boiled very tender and nicely seasoned.

MRS. HATFIELD.

Chestnut Croquettes.

Shell and blanch one quart of chestnuts, cover with boiling water, boil until tender, drain and sprinkle over a teaspoonful of salt. When dry, mash, add one teaspoonful of butter, a saltspoonful of salt, and beat until light and smooth. Form into croquettes, dip in beaten egg, then in crumbs and fry in smoking fat. By permission of

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Kidneys.

1 tablespoonful of butter	1 onion
1 dozen lamb kidneys	½ cup of stock
1 lemon	Salt, pepper and flour
Mushrooms	Sherry

Worcestershire sauce

Put the butter in a saucepan and add the onion slices, and when brown add the kidneys sliced thin, and cook

five minutes. Dredge with flour, add stock, boil up, then mushrooms, sherry, salt, pepper and sauce, and serve on toast.

MRS. NEUFELDER.

Steak and Kidney Pudding.

Will Serve Six.

1 heaping cup chopped suet
1 level teaspoonful of baking powder
Pepper and salt
1½ cups of flour
2 pounds round steak
2 veal kidneys
1 large onion

Chop the suet very fine, put in the flour, salt and baking powder; then mix to a stiff dough with cold water. Roll out, not too thin, line a basin holding about two quarts with part of it. Cut the steak into pieces about an inch square, rejecting all bones, gristle and fat; have salt and pepper mixed in the proportion of one small teaspoonful of pepper to two large ones of salt, in a small dish. Now dip your pieces of steak and kidney on one side in the mixed salt and pepper, lay evenly on the crust in the bottom of the basin. When the bottom is covered put a layer of the onion very thinly sliced and finish with the seasoned meat, making three layers. Wet the edges of the crust, put on the top crust, press the edges closely together and leave no holes in the top. Wring a cloth out of hot water, flour well and tie very tightly over the basin, put in a kettle of boiling water and boil for three hours. Serve in the dish in which it is cooked.

The kidneys may be omitted and more steak used in place of them.

In using the kidneys cut out the centers well.

MRS. EDMUND BOWDEN.

Sweetbreads.

In whatever manner sweetbreads are to be served they must first be parboiled and blanched. The following is a good way to do this:

As soon as received they should be put into cold water, and this should be changed two or three times, if

they are bloody, until they are quite white; then put them in a saucepan, cover with boiling water, add ½ teaspoonful of salt, and let them *simmer* on the back of the range for twenty minutes. If to this water you add ½ a blade of mace, a couple of cloves, a bit of stick cinnamon, ½ a bay leaf and a very slight grating of onion, they will be much finer flavored in whatever way they are prepared. After simmering, drain and throw them into ice water and let them stand for an hour. Drain free from fat and membrane, and they are ready to be cooked by any of the various methods.

MRS. RICHARD C. STEVENS.

Creamed Sweetbreads.

Will Serve Four.

2 sweetbreads
6 slices bread
Small teaspoonful flour
½ cup cream
1 tablespoonful butter
Pepper and salt

If milk must be used instead of cream add:

½ cup milk
1 heaping teaspoonful flour
1 teaspoonful butter

Cut the sweetbreads into small pieces, put in a small saucepan, pour over them the cream, and when boiling add the flour (previously mixed with a little of the cream); boil three minutes, being careful not to burn, and add the pepper and salt. Have the six slices of bread nicely toasted, cut into rounds with a large-sized biscuit cutter; butter, dip the lower side in hot salted water, arrange on a small platter and heap the sweetbreads on them.

MRS. EDMUND BOWDEN.

Sweetbread Patties.

Cut the sweetbreads in small dice and mix with an equal amount of boiled mushrooms. Make dressing of:

1 cup sweet cream
2 tablespoonfuls of butter
3 teaspoonfuls of flour.

Boil until it thickens, add sweetbreads and mushrooms and put in patty shells.

Sweetbread Fritters.

Cut some previously parboiled sweetbreads into thin slices; scatter over these slices a little lemon juice, chopped parsley, pepper, salt and nutmeg. Dip them into batter and fry in hot lard. Drain all grease from them, arrange them on a napkin on a platter and serve garnished with parsley.

MRS. HATFIELD.

Breaded Sweetbreads.

Will Serve Five.

After boiling six sweetbreads, split them, dip in beaten egg, season with salt, roll in cracker crumbs, dip in egg again, fry in hot butter, being careful not to scorch. Serve with sliced lemon.

MRS. JAMES FIELDS.

Mock Sweetbreads.

Will Serve Six.

One pound of uncooked lean veal, cut into half-inch cubes, and cooked with one slice of onion in boiling salted water till tender; then put in cold water to whiten. Make 1 cup of white sauce and season with 1 saltspoonful of salt, 1 saltspoonful of celery salt and ½ saltspoonful of pepper. Put the veal and ½ a cup of mushrooms cut into quarters into the sauce; heat over hot water five minutes, or till hot; remove from fire, add quickly 1 teaspoonful lemon juice and 1 well beaten egg. Serve inside a potato border, or on toast garnished with toast points.

MRS. LINCOLN'S Boston Cook Book.

Potato Patties.

Rub cold potatoes through a sieve, add a litle clarified butter and one egg; mould them into balls with a little flour to keep them smooth; take them in your hands, and with your thumbs in the middle work them round to form

the shell. Fry them in hot fat and fill with any kind of minced meat or fish. Mackerel with parsley sauce is very good.

MRS. BEATRICE GREEN.

Baked Mushrooms.

Peel the mushrooms, then cut the tops and upper portion of the stems into pieces of uniform size. Place in a buttered pan with salt, pepper and bits of butter, and bake until the mushrooms seem tender, or about fifteen or twenty minutes. When almost ready to serve pour over them enough sweet cream to cover them; let all heat up together and serve very hot. In the absence of cream milk may be used, but more butter must then be added.

MRS. C. P. DAM.

Mushroom Entree.

Will Serve Four.

1 cup mushrooms 1 cup of chicken or sweetbreads

Cut the chicken into dice, or if you use sweetbreads, which are even more delicate than chicken, boil and cut into small pieces. Cut the mushrooms in halves and mix with the meat. Make a white sauce and season with salt, pepper, a dash of onion juice and a hint of bay leaf. Stir the mixture into this sauce and serve *very hot* in small entrée dishes. Just before sending to the table put a tablespoonful of whipped cream on each dish.

MRS. NATHANIEL WALDO EMERSON, Boston.

Croûstades of Asparagus.

Cut off the tops of rolls or biscuits, scrape out the inside and set, with the tops, in the oven to crisp. Make a white sauce, add the tips of 2 bunches of cooked asparagus; fill the rolls with this, put on the tops and serve very hot.

MRS. FRANK MITCHELL.
(Mrs. Hinckley's Portland Cooking Class.)

Fruit Entree.

Take equal quantities of white grapes skinned, small pieces of oranges picked with a fork, small pieces of bananas; use the juice also. Sweeten to taste. Keep several hours in ice box. Serve in glass lemonade cups or bouillon cups, and just before serving add fine sherry to taste and 2 or 3 candied cherries to each glass.

MRS. NATHANIEL WALDO EMERSON, Boston.

Lobster Baskets.

Get fresh lobsters if possible, if not canned will do. Cut fresh bread into slices a full inch thick, then cut with a large biscuit cutter into round pieces (without crust), scoop out of the center of the bread circle a hole half way to the bottom; drop them into boiling lard and fry a delicate golden brown. Meanwhile prepare a white sauce. Heat it and stir in while hot *small* pieces of lobster. Fill the holes in the bread circles with this creamed lobster preparation, grate a little of the coral over the top and put small claws in like handles to the baskets, tied at the top with red baby ribbon, if you can get fresh lobsters; if not, lay each filled basket on a lettuce leaf and serve on an individual plate. The baskets and "filling" must be served very hot. Add a little sherry to the lobster if desired.

MRS. NATHANIEL WALDO EMERSON, Boston.

Chicken Patties.

1 chicken, 4 pounds.

A little parsley, celery and onion (if you like).

Cut chicken into dice-shaped pieces and stir into cream sauce as for oyster patties. Use lamb or sweetbreads in the same way.

CHARLES MULCAHEY, Chef Rainier-Grand.

Crab Chops No. 1.

Take the meat from two good-sized crabs. Put in sauce pan 1 teacupful of cream, 1 teaspoonful of grated

onion, 1 teaspoonful of finely chopped parsley. When mixture comes to a boil stir into it 2 tablespoonfuls of flour rubbed smooth in a little milk. Put in crab, season with pepper, salt, a little cayenne pepper, a tablespoonful of Worcestershire sauce, take from the fire, slightly cool, then stir in the beaten yolks of 2 eggs; add a small glass of sherry wine; replace on stove and cook long enough to set the egg. Turn the mixture on a platter to cool. When cold form into shape of chops, pointed at one end; roll in egg and bread crumbs; fry in boiling fat; stick a claw into the pointed end of each chop, after they are cooked. Garnish with parsley and serve with tartare sauce.

MRS. J. C. HAINES.

Crab Chops No. 2.

1 quart of crab meat
2 tablespoonfuls of flour
1 tablespoonful of Worcestershire sauce
1 glass of sherry (small)
A dash of mace
Salt and pepper
¾ cup of cream
1 teaspoonful of grated onion
1 teaspoonful of chopped parsley
Yolks of 2 eggs
A dash of cayenne

Mix flour and part of the cream, add the onion and parsley and cook until thick; then add the remainder of the cream, eggs and other ingredients, the sherry last. When cold shape into chops, dip in eggs and bread crumbs, fry in **hot** deep lard, and serve with tartare sauce.

MRS. NEUFELDER.

Crab Cutlets.

1 pint milk
2 tablespoonfuls buttter
½ teaspoonful salt
2 heaping tablespoonfuls of corn starch
½ teaspoonful celery salt
Little bit of cayenne pepper

Heat the milk; put the butter in a pan, and when it commences to bubble stir in corn starch slowly and cook till *thick;* then stir in crab meat; pour on a large flat dish. When cool, form into cutlets; dip in crumbs, then

egg, then crumbs, and cook like griddle cakes. Serve on a lettuce leaf with a claw stuck on one side..

MRS. TAYLOR (from Mrs. Harrington).

Salmon Cutlets.

Will Serve Six.

1 pound canned salmon
1 ounce butter
½ teaspoonful pepper
½ lb. cracker, rolled fine
1 teaspoonful salt
1 egg

Pour the oil off the salmon, pick out the bones and the skin; beat it; add a few tablespoonfuls of crackers, then the butter, salt and pepper and mix it all together. Form it into cutlet shape; dip into the beaten egg and then into the rolled crackers. Fry in very hot lard until brown and garnish the dish with parsley.

L. M. THEDINGA.

Fritters.

To three eggs well beaten add one pint of sweet milk, a little salt, flour sufficient to make a drop batter; have lard hot as for doughnuts and drop one tablespoonful at a time. Let fry until brown. If fruit fritters are desired, wrap a slice of apple or peach within each spoonful before dropping.

MRS. J. F. WAGNER.

Banana or Apricot Fritters.

Will Serve Four.

4 bananas
2 eggs
2 tablespoonfuls of flour
3 large tablespoonfuls of cold water
1 large teaspoonful sugar
½ teaspoonful melted butter

Remove the skins from four banans, split them and cut in two. Beat the yolks of the eggs well and add the sugar. Mix the flour with the water, put in the yolks of the eggs and add the melted butter. Pour the mixture into the stiffly beaten whites, stirring constantly. Dip the bananas separately into the batter, drop them into the

hot fat and fry to a fine golden color. Serve at once. Apricots may be used in place of bananas, and canned apricots are even better than fresh ones if well drained.

Sauce.

1 small tablespoonful of corn starch
1 tablesponful of butter
2 tablespoonfuls of sugar
1 teaspoonful of vanilla extract or nutmeg grated
1½ cups of boiling water
2 tablespoonfuls of cold water

Mix the corn starch with the cold water, add the boiling water, the sugar, and boil three or four minutes, then put in the butter and flavoring.

MRS. BOWDEN.

Banana Cakes.

Three bananas, *overripe*, mashed and beaten; let stand over night. In the morning add 3 eggs, 2 tablespoonfuls sugar, juice of ½ lemon, ½ teaspoonful salt, ½ teaspoonful baking powder, flour enough to make a soft batter. Fry as hot cakes and serve with pulverized sugar and brandy.

MRS. A. L. HAWLEY.

Salted Almonds.

Blanch the almonds; put them, with one tablespoonful of melted butter and one teaspoonful of salt to each cup of almonds, into a bowl and let stand an hour or more; then put them in a moderate oven in a large pan and stir frequently till a light brown. More salt may be added as they come from the oven if not salted enough.

MRS. RICHARD C. STEVENS.

CHEESE DISHES

Welsh Rarebit No. 1.

½ pound rich cream cheese, broken in very small pieces
A little cayenne
½ cup lager beer (or milk)
2 teaspoonfuls mustard
1 teaspoonful salt
8 slices toast

Put cheese and beer together in kettle and melt; mix mustard, salt and cayenne together dry, and add; cook till it thickens but does not curdle; pour over toast and serve at once. An egg broken into the mixture and well stirred, just before serving, makes it more creamy and prevents curdling.

MRS. BAKER.

Welsh Rarebit No. 2.

1 egg
1 level tablespoonful butter
5 tablespoonfuls milk
Pinch cayenne
5 ounces domestic cheese
⅓ teaspoonful salt
1 level teaspoonful dry mustard

To make a Golden Buck, drop a poached egg on each piece of toast, covered with rarebit.

Welsh Rarebit No. 3.

1 lb. of rich cream cheese, grated
1 tablespoonful cream
1 teaspoonful mustard
½ glass of Bass' ale
1 tablespoonful of butter
1 teaspoonful of Worcestershire sauce
½ teaspoonful of garlic vinegar or grated onion juice.
Cayenne; pepper and salt to taste.

Mix thoroughly, form into a loaf and place in the refrigerator. When wanted cut in slices and heat in a

chafing dish. When melted it should be of the consistency of drawn butter. If too thick thin with ale. Serve on toast.

MRS. J. C. HAINES.

A Welsh Rarebit will be more digestible if bi-carbonate of potash is added to it just before serving. A piece the size of a pea is sufficient.

Genoa Ramaquins.

To two well-beaten eggs add half a pint of milk and a saltspoonful of salt. Pour over the bread and let stand for one hour. Then remove all custard which may not be absorbed and fill the pudding dish with the following:

Cheese Mixture.

Into a double boiler put cheese enough to cover the bread one inch thick, with half a cup of cream, and stir over the fire until dissolved; add salt and pepper. Pour over the bread and bake half an hour, or until brown.

ADELAIDE M. BLACKWELL.

Cheese Crackers.

Take ordinary square crackers; butter them; cut a square piece of the common dairy cheese (fresh) the size of the cracker and place on it. Spread the cheese with a little prepared mustard. Lay them in a dripping pan, put in the oven until the butter and cheese melt together. Serve *very* hot with salad.

MRS. NATHANIEL WALDO EMERSON, Boston.

Cheese Sticks No. 1.

1 pound cheese, grated
1 tablespoonful of butter
1 cup of flour
1 full saltspoonful of salt
5 drops of tobasco sauce or pinch of cayenne pepper

Mix as pie crust, with cold water; roll thin, cut in strips and bake in a quick oven.

MRS. EUGENE RICKSECKER.

Cheese Straws No. 2.

3 heaping tablespoonfuls sifted flour
1 tablespoonful butter
½ saltspoonful salt
1 tablespoonful milk
3 heaping tablespoonfuls of grated cheese
Yolk of 1 egg
½ saltspoonful pepper
and a little nutmeg

Stir cheese and butter in a bowl; add egg yolk, salt and pepper; stir well. Pour in milk, then add flour; roll out thin and cut in narrow strips and bake in buttered pan fifteen minutes.

MRS. M. J. Carter.

Cheese Fondu.

1 cup bread crumbs
½ pound grated cheese
1 small tablespoonful of melted butter
Pepper and salt
2 small cups fresh milk
3 well-beaten eggs
A pinch of soda dissolved in hot water and stirred into the milk

Soak the crumbs in the milk and beat into these the eggs, the butter, the seasoning, lastly the cheese. Pour the mixture into a buttered baking dish, strew dry bread crumbs on top, bake in a quick oven and serve immediately.

MRS. S. W. R. DALLY.

Cheese Soufflé.

2 tablespoonfuls of butter
½ cupful of milk
1 cupful of grated cheese
½ teaspoonful of salt
1 heaping tablespoonful of flour
3 eggs
A speck of cayenne pepper

Put the butter in a saucepan and when hot add flour and stir until smooth, but not browned; add milk and seasoning. Cook two minutes, then add the yolks of the eggs well beaten, and the cheese. Set away to cool. When cold add the whites beaten to a stiff froth. Turn into a buttered dish and bake from twenty to twenty-five minutes. Serve the moment it comes from the oven.

MRS. H. R. CLISE.

Cheese Sauce.

One tablespoonful butter, two tablespoonfuls flour, one egg, salt and cayenne pepper to taste, one pint milk, one-half pound grated cheese. Make a sauce of first three ingredients. Add cheese and eggs last. Serve on buttered toast.

MISS COWAP.

Cottage Cheese Balls.

Mix together cottage cheese, salt and paprika. Add white of egg, beaten stiff. Shape into small balls, roll in sifted cracker crumbs and fry in deep fat to delicate brown color. Fat should be hot and the balls will cook in less than one minute.

MRS. E. A. STROUT.

Cheese Balls to Serve with Salad.

Mix together thoroughly 1½ cupfuls of grated American cheese, ¼ teaspoonful of salt and a sprinkle of cayenne pepper; then beat to a stiff froth the whites of 3 eggs. Stir well through the seasoned cheese. Shape mixture into small balls, roll in cracker crumbs which have been sifted until very fine. Fry in frying basket in deep fat until a nice brown. Place on brown paper to drain and serve hot with lettuce salad with French dressing.

MRS. J. C. HAINES.

Cheese Balls No. 2.

5 eggs
2 cups grated cheese
1 tablespoonful dry mustard
Salt, cayenne
Cracker crumbs

Beat the whites of the eggs to a stiff froth and stir in the cheese, which has been mixed with the seasoning. After mixing let it get thoroughly cold and roll into balls. Roll balls in cracker crumbs and fry in hot lard. Will serve thirty. Serve with salad.

MRS. J. F. WAGNER.

A LITTLE DINNER

"Without good company, all dainties
Lose their true relish, and like painted grapes
Are only seen, not tasted."

The giving of a small dinner in a household where several trained servants are kept is a matter of little moment to the hostess, who has simply to notify her cook of the number of guests expected, give her orders as to menu, etc., and then dismiss from her mind all feeling of responsibility, and await with composure the arrival of her guests. In the ordinary home, however, where as a rule one, or at most, two maids are kept, the addition of several guests to the dinner table requires much thought and preparation, which necessarily must devolve upon the mistress. Successful dinner-giving, like genius, implies an infinite capacity for taking pains. In giving a small dinner of, say, six guests in addition to the family, it is necessary to first consider the resources of the household in the way of dishes, silver, etc., as upon these will depend the number of courses in the menu. This inspection completed, the next step is the preparation of the menu, not forgetting in the consideration of each dish the possibilities of the cook in the way of losing her head at the prospect of guests. It is a good plan to select only those dishes which the cook has tried before, as even the best of cooks frequently fails to succeed in the first trial of a new receipt. As far as possible it is advisable to select dishes which may be prepared the preceding day, thus lessening the work and confusion on the day of the dinner. Salted almonds, cheese sticks, paté shells and all kinds of blanc mange and jellies should be prepared the day before. The question of menu settled, all orders should be given the day before, so that no harrowing non-arrival of some essential article shall mar

the composure of the hostess. On the morning of the day for the dinner the mistress should explain to the waitress which plates and other dishes are to be used for each course. It is a good plan to write on slips of paper the words "Fish," "Roast," "Salad," "Entree," etc., and put the paper on top of the pile of plates to be used for that purpose. A menu should be prepared very plainly and distinctly written, giving the exact order in which the courses are to be served, stating what dishes are to be passed with each course and when to use the crumb knife. The menu may be written thus:

MENU.

1.	Raw Oysters.	
2.	Soup.	Pass creckers.
3.	Fish.	Pass potatoes, then bread.
4.	Roast.	Pass vegetables and celery.
5.	Entree.	Pass jelly.
6.	Sorbet.	
7.	Game.	Pass olives.
8.	Salad.	Pass cheese sticks.
9.	Use crumb knife.	
10.	Pudding.	
11.	Ice Cream.	
	Fruit. Cake. Nuts.	
	Cheese.	
12.	Coffee.	

The menu should be pinned in a conspicuous place where the maids may refer to it readily. After the table is set the mistress should make a thorough inspection of the dining room, to see that the necessary extra silver and china is laid out upon the sideboard, that the arrangement of decorations and of lights is satisfactory and that the temperature is neither too high nor too low, as none but a thoroughly competent waitress could be trusted to attend to these details. It is better to err on the side of too low a temperature for the dining room than too high, as with the lights, the warm food and the number of people, the room is likely to become uncomfortably warm. With final admonitions to the maids in regard to the different viands, the warmth of the soup, the coolness of the water and other details, the mistress should try to slip up to her room in time to insure at

least a few moments quiet and rest before dressing to receive her guests. At the appointed time the maid should throw open the doors of the dining room, and upon the signal "Dinner is served," the host should lead to the dining room, escorting the lady in whose honor the dinner is given, the other guests following, and the hostess last of all with the gentleman to be most honored. Confusion is avoided by having name cards at each place, the guests of honor of course being seated at the right of the host and hostess. If the first course consists of oysters these are upon the table when the guests enter the dining room, and as either a cube of bread or a roll has previously been placed in a fold of the napkin for each guest, no dishes are to be passed during this course. The maid stations herself back of the chair of the host, and after the oysters are eaten, at a look from the mistress, she removes the plates. The dishes should always be served at the left side and removed from the right side. Taking care not to pile too many dishes upon her tray at once, the maid swiftly and noiselessly transfers the oyster plates to a table in the kitchen assigned to that purpose. After the oysters follow soup, with which crackers are usually passed; then fish with its accompanying cucumbers or other relish; then roast entrees, sorbet, game and salad, each in turn served with its accompanying dishes in strict accordance with the written menu. When the salad is finished, all side dishes and salts and peppers should be taken away and all crumbs removed neatly with a crumb knife or napkin, and the maid should see that the necessary dessert forks and spoons are at each cover. If preferred the dessert may be placed before either the host or hostess, who will serve her guests, the maid standing ready to pass each plate as it is served. After the pudding course has been removed comes either the pastry or ice. When this course is finished finger bowls may be placed at each plate, and at the same time come fruits, nuts, and raisins. Last of all the coffee in small cups, which should be served fresh and very hot. When dinner is over the hostess gives the signal to arise and the host leads to the drawing room, after which the gentlemen, if they wish, may retire to smoke.

CHAFING DISH

A true epicure can dine well on one dish, provided it is excellent of its kind.

While the use of the chafing dish is said to date from the days of Homer, its present popularity is due to a revival of the past few years, and although the possession of one is a thing to be desired by the "gude wife" in her housekeeping, it is equally popular in the bachelor apartments, the artists' quarters in modern Bohemia, the light housekeeping of flats, the summer outing in a houseboat or to put in one's canoe, for a dainty tidbit on shore, after an evening's paddle. The modern chafing dish when complete consists of the stand and lamp, dish proper, cutlet dish, and hot water pan, and while preferable in sterling silver, just as good results have been made with a granite iron one, especially if to the delights of the palate there is added "A congenial group who make possible the feast of reason and flow of soul." Some objection has been made on account of the expense of fuel. In the Gorham Manufacturing Company's Chafing Dish book they claim ten of the recipes were prepared in one of their dishes and less than a pint of alcohol was used. Wood alcohol we recommend as cheaper and just as good as grain alcohol. Except for coffee and tea, which can be made over another spirit lamp, almost any light breakfast or luncheon can be prepared on a chafing dish, and for late suppers for a few, no other way is as practicable. It is also an attractive way of serving an entrée at dinner.

Always use a wooden spoon to avoid scratching the dish. Most of these recipes are improved by serving on fresh toasted bread or crackers.

Any ordinary cooking done in a saucepan on the range can be done in a chafing dish. Chops and steak

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can be daintily done by using a scant amount of butter. Chicken, trout, frogs' legs, crab chops, liver and bacon can all be done equally well. The limits of the chafing dish include most breakfast and luncheon dishes and the majority of entrées. For a quick meal on a chafing dish nothing equals one of the many preparations of eggs, boiled, poached, fried with bacon, scrambled or in one of the many omelettes.

[For Welsh Rarebit, Fondu, Etc., See Cheese Dishes.]

English Monkey.

Butter size of an egg
½ teaspoonful mustard
Two-thirds cup of stale bread crumbs
1 cup grated cheese
1 tablespoonful Worcestershire sauce
1 egg
1 cup milk

Soak the crumbs in the milk fifteen minutes. Put the ingredients into the chafing dish. After it is melted add the crumbs and milk and the eggs. Add the seasoning and cook until it thickens—usually about ten minutes.

MRS. FRED RICE ROWELL.

Scrambled Eggs.

Put a walnut of butter in chafing dish and drop eggs in whole. When they begin to set stir lightly, so when cooked the mixture is even white and yellow in appearance. Some add a tablespoonful or two of cream or milk.

Plain Omelette.

The number of eggs depends on size of chafing dish as well as the number to serve. Five eggs make a good omelette. Beat whites and yolks separately, the former very stiff. Give the yolks about twelve good beats; add a large tablespoonful of milk to every two yolks, or if you find after making once you prefer it more moist, take a small tablespoonful of milk to *each* egg, add pepper and salt to yolks, then put yolks and beaten whites together, mixing quickly. Have ready the hot chafing dish with a

Electric Chafing Dishes, Handsome and Convenient. Kilbourne & Clark Co., Seattle.

walnut of butter sizzling hot and pour in your mixture. Do not stir. This is perhaps the only chafing dish preparation that requires the use of a knife, but for the success of an omelette a broad-bladed knife must be slipped about the edges and under the omelette to lift it just a little all the time, to keep from burning. When it is set, run the knife under one edge and slip on a hot platter, deftly folding over one-half of the omelette on the other.

Cheese Omelette.

Is made as above, with the addition of grated cheese according to taste.

Oyster Omelette.

When a plain omelette is prepared to serve, have ready a small oyster stew, and before folding the omelette lift several spoonfuls of oysters into the center of the omelette and fold over.

Peas Omelette.

Peas left from dinner may be heated over and folded in plain omelette. Asparagus heads, corn, tomatoes, minced ham and other combinations will suggest themselves, and a little ingenuity can develop original omelettes.

Sweetbreads.

There are many excellent ways of cooking sweetbreads in a chafing dish, but whether cooked at table or on the kitchen range, they must first stand in cold water an hour or two, then they should be parboiled, cooled, and all rough edges, membranes and sinews removed. They should then be put in cold water and kept on ice until wanted for the chafing dish. Calf's brains are prepared in the same way and may be cooked in any style sweetbreads are.

Creamed Sweetbreads.

Put into the chafing dish a walnut of butter; when it melts put in slices of sweetbreads or brains, cut not too

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thin nor yet too thick, or if preferred, cut in dice and sauté in butter. Open a can of French mushrooms, rinse in cold water, cut half of them into quarters, add them to sweetbread with 1 pint of cream; season with salt and pepper. Dissolve 1 heaping tablespoonful of flour, add it and *simmer* until the sauce is thick and smooth.

(Gorham Chafing Dish Recipes.)

Sweetbreads With Peas.

Will Serve Four.

Put into the hot water dish a teaspoonful of butter; toss about in the dish the three small sweetbreads which have been prepared as in the foregoing recipe. They may be larded also. When they have absorbed the butter and are in danger of burning, add ½ pint of strong beef or veal broth or gravy, 1 celery leaf chopped fine, salt, pepper, and ½ teaspoonful of browned flour. Turn the sweetbreads, and when the sauce is reduced one-half the dish is ready.

Open a can of best green peas, or cooked fresh ones are better; put them into cutlet dish with 1 tablespoonful of butter, salt and pepper. When the peas are warmed through they are done. Serve both together.

(Gorham Chafing Dish Recipes.)

Lobster or Crab á la Newburg.

Will Serve Six.

Take 1 large cup of meat, cut into pieces about one inch long. Put an ounce of butter in the pan and add meat, tossing about. Season with salt and pepper to suit and add 1 cup of heavy cream sauce. When well heated add the yolk of 1 raw egg and 3 tablespoonfuls of sherry. Serve on small pieces of dry toast.

RECTOR, Chicago.

Corned Beef Hash á la Murrey.

The first important step is to select the proper cut of corned beef; the second is to be positive that raw pota-

See Kilbourne & Clark Co., Seattle, for Anything Electrical.

toes only are used; cold boiled potatoes will spoil the dish.

Select a very fine piece of navel corned beef, weighing about 3 pounds; boil it half an hour in hot water, then take it out, throw the water away and cover the meat with tepid water. *Simmer* on back of the range two and a half hours; remove the pot from the range and allow the meat to cool in the water. Skim off the fat and remove the meat, placing it in ice box until next day. Cut into small pieces 2 pounds of the beef; peel, slice and cut into dice enough *raw* potatoes, which when cut up will equal in quantity the cut meat. Peel and cut up fine 1 large sour apple; chop these ingredients together in a chopping bowl. Cut up fine 2 medium sized onions; also a large sweet Spanish pepper, not the hot variety. Now put into a large frying pan a scant tablespoonful of beef drippings—butter will not do. When hot add the onion and fry a delicate brown. Next add the pepper, toss about for a few moments, then add a gill of strong beef stock, after which the other chopped ingredients, with a pint of beef stock or strong broth; mix well, cover and *simmer* thirty minutes. Should the moisture evaporate too quickly add more of the broth. Stir to prevent sticking to the pan, and also to assist in evaporating the moisture finally. Taste for seasoning and put away until next day, when it should be warmed in the chafing dish with the hot water dish underneath it.

(Gorham's Chafing Dish Recipes.)

Fricassee of Oysters.

Will Serve Four.

Butter size of an egg	Sherry, wineglassful
Oyster juice, 1 cup	Cream, ½ cup
Good pinch cayenne	Yolks of 4 eggs
1 pint Puget Sound oysters	Lemon juice

Put into the chafing dish butter the size of an egg; when hot add 1 wineglassful of sherry, reduce, add 1 cup of oyster juice, ½ cup of cream, a pinch of cayenne, yolks of 4 eggs. When like custard put in 1 pint of strained Puget Sound oysters, which have been seasoned, and the juice of ¼ of a lemon squeezed over them. Cook until plump.

MRS. HINCKLEY.

Oysters á la Crême.

Will Serve Four.

2 tablespoonfuls of butter
Saltspoonful of salt
Grating of nutmeg
2 tablespoonfuls of bread crumbs
1 pint of cream
Saltspoonful of pepper
Bay leaf
1 pint Puget Sound oysters

Put the butter in a chafing dish; when hot add cream, pepper, salt, a grating of nutmeg and a bay leaf. Stir in 2 tablespoonfuls of very stale fine bread crumbs. Blanch the oysters by pouring boiling water over them; drain and add to the sauce. Cook two minutes.

MRS. HINCKLEY.

Curried Oysters or Clams.

Will Serve Four.

1 small onion
1 teaspoonful of curry powder
2 tablespoonsful of butter
2 teaspoonfuls of flour
1 pint of milk
1 pint of Olympia oysters or 1 dozen of Eastern

Chop the onion fine. Put butter in the chafing dish and when hot add the onion; fry. Mix the curry powder with flour and stir into the butter; add 1 pint of hot milk gradually; strain the oysters and add, cooking them only until the leaves curl.

MRS. HINCKLEY.

Oyster Toast.

Will Serve Four.

1 dozen Eastern oysters or 1 pint of Puget Sound oysters
1 teaspoonful of butter
Yolks of 2 eggs
Gill of cream
Salt, pepper and nutmeg

Chop the oysters moderately fine, season with salt, pepper, and a trace of nutmeg. Put into the chafing dish a teaspoonful of butter; add the oyster mince. Beat up the yolks of eggs with the cream, stir it into the dish when the egg is firm. Serve on buttered toast.

(Gorham Chafing Dish Recipes.)

See Kilbourne & Clark Co., Seattle, for Anything Electrical.

Oysters Maitre d'Hotel.

Will Serve Two.

½ dozen large oysters
½ lemon
1 teaspoonful of butter
Chopped parsley
Season with salt and pepper

Dry the oysters in a napkin. Put butter in chafing dish. When it is very hot add the oysters; sauté them on one side, then on the other; season with salt and pepper; put out light under dish, then squeeze the juice of half a lemon over the oysters, strew over them a little chopped parsley and serve with or without toast.

(Gorham Chafing Dish Recipes.)

Shrimps á la Poulette.

Will Serve Two.

Squeeze over a cup of shrimps a little lemon juice; put into chafing dish 1 tablespoonful of butter; when hot, add 1 tablespoonful of flour; pour gradually over 1 cup of hot cream; season, stir in the yolks of 2 eggs; add the shrimps. When hot serve.

(Gorham Chafing Dish Recipes.)

Shrimps á la Creole.

Take a pint of shelled shrimps, fresh or canned, and place them in a chafing dish in which you have 2 ounces of butter, ½ of a very small onion, grated. Braise the shrimps in this preparation; add ½ a pint of canned tomatoes; season very highly with salt and Chili pepper; add 2 tablespoonfuls of French peas. Cook for about ten minutes and serve.

CHARLES E. RECTOR, Chicago.

Cheese Fondu.

Will Serve Three.

1 tablespoonful of butter
1 cup stale bread crumbs
Speck of cayenne pepper
3 eggs
1 cup of milk
½ teaspoonful dry mustard
1 cup grated English dairy cheese

Put the butter in the chafing dish; when melted add cup of milk, then cup of stale bread crumbs which have

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been seasoned with ½ teaspoonful of dry mustard, a speck of cayenne, the beaten yolks and the cup of cheese. Stir all the time. Just before serving add the well-beaten whites. Serve on toast. Twice as much cheese can be used if preferred without changing the other proportions.

, MRS. HINCKLEY.
(Recommended by Mrs. M. F. Backus.)

Fresh Mushrooms.

Peel one dozen medium-sized mushrooms; remove the stems; melt ½ a teaspoonful of butter in the cutlet dish, and before it gets hot lift the dish off and put it on a plate; cover the bottom of the dish with mushrooms; on top of each mushroom put a bit of butter the size of a marble; season each with a little salt and pepper. Return the dish to the flame and cook from two to three minutes, according to the size of the mushrooms.

(Gorham Chafing Dish Recipes.)

Fresh Mushrooms.

To every quart of mushrooms add 1 tablespoonful of butter, cut into bits and well floured; cook fifteen minutes; add 1 tablespoonful of cream to a quart of mushrooms; salt and pepper to taste. Remove from the fire, add one well-beaten egg and small wineglassful of sherry. Serve at once, with or without toast.

MRS. E. A. STROUT.

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SALADS

"We may pick a thousand salads e're we light on such an herb."

Mayonnaise No. 1.

2 eggs (yolks only)	1 teaspoonful dry mustard
1 teaspoonful sugar	1 teaspoonful salt
2 tablespoonfuls vinegar	Juice of 1 lemon
1 pint best olive oil	A dash of cayenne

Rub the inside of a bowl with a slice of onion; beat the yolks of the eggs with the dry ingredients and with a silver fork beat in the oil, pouring in only a drop or two at a time. Always stir one way, and always be sure that the last drops of oil are stirred in thoroughly before adding more. After the mixture becomes thick and ropy the oil may be added in a little larger quantities, but it is better to be too careful rather than not enough so. If the mixture separates it is probably because it is not chilled enough or because the oil has been added too rapidly. Set the bowl on the ice in the refrigerator for fifteen or twenty minutes, then try again; if it still will not mix, add the yolk (very cold) of another egg, and perhaps a second one may be added. If it is still obstinate and it is necessary to finish the dressing at once, it will be best to set this away and begin over again, taking great care that all the materials and utensils are well chilled; and in warm weather, or a warm room, set the bowl in a dish of cracked ice while beating. Some times two or three hours' chilling will bring the old dressing out all right; sometimes a few drops of lemon juice or a little unbeaten white of egg will restore consistency.

After the dressing becomes quite stiff and hard to stir, a few drops of lemon or vinegar may be added, then

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more oil, and so on till all the oil has been used. It is impossible to give exact quantities of vinegar and seasoning for a salad dressing, so much depends upon the strength of the materials; so that much must be left to the taste. But lemon juice is better than all vinegar, and tarragon vinegar is a great improvement upon cider vinegar.

To keep, this dressing should be thick enough to cut with a knife, put into a fruit jar, *sealed* and kept in the ice chest. The quantity needed may be thinned to the proper consistency by adding whipped cream, thick sweet cream, or sour cream. The white of an egg beaten to a stiff froth and added at the last makes it very light and delicate.

MRS. RICHARD C. STEVENS.

Cream Salad Dressing.

Mixture for Seasoning.

8 teaspoonfuls of salt 4 teaspoonfuls of mustard
1 even teaspoonful of red pepper

Mix well together and place in a tin or glass can for future use.

Dressing.

To 5 tablespoonfuls of boiling vinegar add the well-beaten yolks of 5 eggs, piece of butter size of an egg, and boil until it thickens; then remove from the stove and beat until cool; add 1 teaspoonful of the mixture to this and the juice of 1 lemon. Beat ½ pint of cream stiff and stir into the paste when ready to serve.

MRS. CHARLES STIMSON.

Sour Cream Salad Dressing.

5 tablespoonfuls of vinegar
½ cup of butter or salad oil
1 saltspoonful of pepper
1 teaspoonful of prepared mustard
Yolks of 5 eggs
1 teasponful of salt
1 tablespoonful of sugar
1 cup of sour cream

Heat vinegar to boiling point and pour gradually into beaten yolks; stir until thick, then add butter gradually until all is dissolved, and lastly other ingredients.

C. HOWELL KIRBY.

Cooked Salad Dressing.

4 eggs
1 teaspoonful of dry mustard
¾ cup of vinegar
¼ teaspoonful red pepper
1 cup of best salad oil
1½ teaspoonfuls of sugar
1½ teaspoonfuls of salt

Beat the yolks and add the dry ingredients, then *very slowly* add the oil. This, if rightly done, will become waxy and thick. Add the vinegar a little at a time; then the beaten whites of the eggs. Put into the double boiler and stir from the edges and bottom carefully till it thickens.

Lemon juice is much nicer than vinegar, or more lemon juice than vinegar. Put in a glass jar, keep in a cool place and use as required.

MRS. GEO. OSGOOD, Tacoma.

Lactiola Dressing.

4 tablespoonfuls of butter
1 tablespoonful of salt
1 large teaspoonful of mustard
3 eggs
1 tablespoonful of flour
1 ounce of sugar
1 cup of milk
½ cup of vinegar
A pinch of cayenne

Heat the butter in custard kettle; add flour, stirring until smooth, being careful not to brown. Add the milk and boil up. Beat the eggs, salt, pepper, mustard and sugar together and add vinegar. Mix with the boiling mixture and stir until it thickens like soft custard. Let cool and bottle, and it will keep in a cool place for weeks. Yolks of eggs may be used, requiring six yolks for this quantity.

MRS. CORWIN S. SHANK.

Boiled Sweet Dressing.

1 whole egg
1 tablespoonful sugar
1 tablespoonful flour
1 cup cream or milk
½ cup cream (whipped)
1 tablespoonful lemon juice

Heat the milk, then to it add the egg, well beaten, and then the flour and sugar, which have been dissolved in a

little milk. Cook as you would a custard, then remove from stove, and when cold and ready to serve beat in the whipped cream and lemon juice.

MRS. ELLEN R. MILLER.

Salad Dressing.

Two medium-sized boiled potatoes. While hot pass through a sieve; add well-beaten yolks of two raw eggs, mixed mustard and salt to taste, and when well mixed and cold beat in gradually and thoroughly as much oil as it will bear until stiff enough to bear up a fork. Put in vinegar, using your judgment as to quantity, and a dash of red pepper. If the oil does not mix readily, add a drop or two of vinegar or cold water. It needs a deal of beating and should be quite thick and creamy when done.

MRS. B. W. BAKER.

French Salad Dressing.

Take four parts of oil to one of vinegar or lemon juice; season highly with salt, pepper, drop of Tobasco, and add a little Worcestershire sauce if desired. Mix very thoroughly.

Dressing for Cold Slaw.

1 cup milk
1 tablespoonful butter
1 tablespoonful sugar
1 small tablespoonful salt
2 eggs
½ teaspoonful mustard
½ cup vinegar
Cayenne
1 small tablespoonful of flour

Boil the milk and to it add the beaten eggs. Remove from the fire and add the butter and flour (creamed together); stir constantly and add slowly the other ingredients, one at a time, finishing with the vinegar. Cool before using.

MRS. L. B. STEDMAN.

Fruit Salad Dressing.

4 tablespoonfuls sugar — ½ teaspoonful cinnamon
1 gill sherry — 2 tablespoonfuls Maderia

Mix sugar and cinnamon together, add the wine and stir constantly until sugar is dissolved.

By permission of

MRS. S. T. RORER and ARNOLD & CO.

Egg Salad.

1 tablespoonful of butter — 3 raw eggs
1 cup of cream — ⅔ cup of vinegar
1 teaspoonful of pepper — 1 teaspoonful of salt
2 teaspoonfuls of dry mustard

Beat the eggs separately, then mix and to them add pepper, vinegar, salt and mustard and stir all in a sauce pan in which is the tablespoonful of butter melted. Let it come to a boil, then cool before adding the cream. Cut celery as for chicken salad and cut hard-boiled eggs in quarters or slices, having equal quantities of celery and eggs. Mix all together and stir in dressing.

MRS. R. C. WASHBURN.

Chicken Salad.

Use mayonnaise recipe No. 1, but make it with a Dover egg-beater instead of a fork. When the dressing is made add to it a teaspoonful of Worcestershire sauce and several dashes of Tobasco sauce. Cut the chicken into small pieces with a knife or scissors. Do not chop. Fix the celery the same way. To this add blanched almonds, some capers and olives, all chopped, but not too fine. Put in the mayonnaise dressing and serve on shredded lettuce—shredded lettuce because it is so much more convenient to eat when served in that way.

MRS. S. L. CRAWFORD.

Three chickens with an equal amount of celery will serve forty people.

See Kilbourne & Clark Co., Seattle, Before Buying Fixtures and Glassware.

A Few Combinations that Make Good Salads, Served With Mayonnaise Dressing.

Sweetbreads and cold peas.

Potatoes, cold peas, cucumber cut into cubes, and hard-boiled eggs.

Orange, banana and pineapple.

Fresh or canned cherries with the stones taken out and hazel nuts or small pieces of walnuts put inside. Soak the cherries in brandy a little while before putting on the salad dressing, unless Maraschino cherries are used.

MRS. S. L. CRAWFORD.

Shrimp Salad.

Use equal parts of shrimp, oranges and English walnuts. Garnish with heads and tails of the shrimp, if fresh shrimp is used.

MRS. ELLEN R. MILLER.

Sardine Salad.

2 dozen sardines
1 Bermuda onion
1 large cucumber
4 or 5 olives

Mince the onion, cucumbers and olives. Remove the bones and skin from the sardines, then place on a dish and cover with lemon juice until ready to serve the salad.

Pile the vegetables in the center of a dish and place the sardines in groups of three around the salad, alternating with lemon points and water cress.

MRS. ELLEN R. MILLER.

Veal Salad with Nuts.

Will Serve Twelve.

Two pounds of cold veal, cut small; 1 head of celery, 1 pound of nuts (almonds, filberts and English walnuts), blanched and halved; marinate with French dressing and at serving time place on tender lettuce leaves and add mayonnaise dressing.

MRS. RICHARD C. STEVENS.

Lobster Salad.

2 raw eggs well beaten
1 teaspoonful of salt
1 tablespoonful of sugar
1 bunch of celery
1 teasponful of mustard
⅓ teaspoonful of pepper
2 tablespoonfuls olive oil
1 lobster

Remove the coral for the dressing, then chop the lobster with the celery. Heat the vinegar, add the seasoning, except the oil, and stir constantly until of the consistency of thick cream. Add the oil and work in gradually the coral which has been rubbed to a paste. Pour over the hot mixture and set aside to cool.

MRS. DOUGLAS YOUNG.

Salmon Salad No. 1.

Will Serve Six.

1 quart cooked salmon
2 tablespoonfuls of lemon juice
2 tablespoonfuls of capers
2 heads of lettuce
1 tablespoonful of vinegar
1 teaspoonful of salt
1 cup mayonnaise dressing

Break up the salmon with a fork, add to it the salt, a little pepper, the vinegar, lemon juice and capers. Place on ice for two hours, and just before serving add the dressing, tossing the fish lightly with a silver fork and spoon.

MRS. J. D. LOWMAN.

Salmon Salad No. 2.

Will Serve Five.

1 pound boiled salmon
1-8 teaspoonful white pepper
1 head celery
½ teaspoonful salt

Break salmon into small pieces, chop celery and mix with mayonnaise dressing. Garnish the dish with white leaves of celery and serve.

MRS. NINA C. SPENCER.

See Kilbourne & Clark Co.. Seattle, for Decorative Lighting for Dinners.

Herring Salad.

8 herrings — Cold roast veal
Raw apples — Pickled red beets
Cucumber pickles — 2 onions
6 hard boiled eggs

Soak the herring for twelve hours, pick out bones and skin, cut in small pieces; add the same quantity of finely cut cold roast veal, almost as much of apples and red beets, and 1 saucerful of chopped pickles and 2 chopped onions. Shortly before using cut the whites of 6 hard-boiled eggs into it, and stir the yolks into the milt of the herrings, which has been previously beaten with vinegar; then add thereto pepper, salt, a little mustard and more vinegar. Pour over the rest, and when ready to use ornament with beets, pickles, hard-boiled eggs (each chopped separately), and some capers. Enough olive oil and vinegar to moisten.

L. M. THEDINGA.

Asparagus and Chicken Salad.

Marinate cold boiled asparagus tips in French dressing and place on top of chicken or veal mayonnaise. Garnish with mayonnaise.

MRS. RICHARD C. STEVENS.

Macedoine Salad.

Vegetables which are ordinarily cooked before serving should be cooked before using for salad. Mayonnaise should be added *just* before serving it, as it liquifies as soon as mixed with vegetables.

1 head celery — 1 tablespoonful green peas
½ cauliflower — 1 tablespoonful string beans
1 small beet

Cut into small pieces, cover with mayonnaise and serve at once. Any combination of vegetables may be used.

MRS. WINFIELD R. SMITH.

Potato Salad.

Boil four good-sized potatoes in their jackets, peel, cut in dice, put into a colander and marinate with French dressing in which has been grated a few drops of onion. When cold moisten slightly with mayonnaise which has had one teaspoonful of minced cucumber pickles and one of minced capers mixed with it. Put a layer in the salad bowl, a thin layer of sliced and salted cucumbers, a spoonful or two of mayonnaise on this, then more potatoes, etc., until all are used, putting potatoes last and mayonnaise liberally on top. Garnish with pitted olives, cold boiled beets cut in any shape desired, hard-boiled eggs or capers. It is hardly possible to put too many good things into potato salad.

MRS. RICHARD C. STEVENS.

Apple and Celery Salad.

Select several ripe mealy apples and about half as much celery. Make a mayonnaise dressing, using lemon juice instead of vinegar. Add to this the well-beaten white of one egg. Peel and slice the apples thin. Cut the celery fine. Stir these into the dressing. Garnish with celery tips and serve.

MRS. PETERS.

Waldorf Salad.

1 cup of apples 2 cups of celery
2 tablespoonfuls of chopped walnuts

Cut the apples and celery into one-half inch pieces. Chop the nuts very fine. Mix with mayonnaise *just* before serving, and garnish with halves of walnuts. Serve very cold.

Tomato Jelly Salad.

Will Serve Eight.

1 can tomatoes ½ box gelatine
Pepper and salt

Put the tomatoes in a sauce pan and let them come to a boil; season high with pepper and salt, particularly the

latter. Strain through a fine sieve, add the gelatine (dissolved) and fill a mould. Set in ice box until cold. Cut in thin slices and serve on lettuce leaves with mayonnaise. Cucumbers sliced very thin may be added if desired.

MRS. NATHANIEL WALDO EMERSON, Boston.

Tomato Salad.

1. Select fine large tomatoes that have been in the ice chest and are very cold; remove the skins without the use of hot water, arrange on a dish garnished with lettuce or parsley, and put a generous spoonful of mayonnaise on each tomato.

Beet Salad.

2. Cut cold boiled beets into dice and mix with an equal quantity of celery cut into pieces not too small. French or mayonnaise dressing.

Asparagus Salad.

3. Serve a spoonful of mayonnaise on the plate with boiled asparagus.

MRS. CHARLES E. SHEPARD.

Cottage Cheese Salad.

Form small balls of cottage cheese mixed with French dressing; roll in chopped walnuts. Serve on lettuce with mayonnaise.

MRS. EDWIN A. STOUT.

Spanish Pepper Salad.

Place peppers on bed of lettuce or cress, with a spoonful of mayonnaise; a ball of cottage cheese may be added. For variety the ball of cheese may be rolled in chopped parsley or chopped nuts. The peppers may be cut in heart shape also. The cans average 12 peppers.

MRS. L. C. SAULSBERRY.

Sweetbread Salad.

Parboil one pair of sweetbreads; put in cold water for half an hour; remove the skin, add salt and simmer gently for twenty minutes. When cold, slice thin, marinate with French dressing, and add shredded celery. Serve with mayonnaise.

Fruit Macedoine.

Two bananas, cut in quarters lengthwise and then in inch-long pieces; 2 oranges, having the pulp separated as nearly whole as possible; a small pineapple, shredded; a bunch of grapes, seeded, and ¾ cupful of nuts (pecans are best, but almonds or walnuts may be used, or a mixture). Have the fruit thoroughly chilled; moisten lightly with French dressing. Serve at once on lettuce leaves with mayonnaise on top. A great many combinations of fruits can be prepared in this way. Oranges alone, or oranges with nuts are good.

MRS. RICHARD C. STEVENS.

Golden Chestnut Salad.

Shell, blanch and boil until tender one pint of chestnuts; drain, dust with salt and stand aside to cool; hard-boil two eggs. At serving time arrange the lettuce in a salad bowl, put the chestnuts over and moisten with a nice French dressing, using lemon juice instead of vinegar. Hold a small sieve over the bowl and rub the yolks through it, with which cover the salad slightly. By permission of

MRS. S. T. RORER and The Household News.

Celery as a Garnish Salad.

Take a large cork, as from a wide-mouthed bottle, drive in needles head first quite close and regularly. Have nice white celery cut about two inches long, draw over the needles from the center (nearly) to one end, then turn and draw to the other end, making the celery into fringes, held together in the center. Throw into ice

water for a half hour, and it will curl and crisp beautifully. This is also a pretty way to prepare celery for a salad.

MRS. RICHARD C. STEVENS.

Apples.

Select fine, large *red* apples; cut off the tops scoop out center and fill with any preferred salad. Apple and celery or any meat salad is good. Serve whole on lettuce.

Cucumbers.

Select symmetrical cucumbers, wash and polish. Cut them lengthwise in half. Scoop out centers and fill with salad. Shrimp or any fish salad, or fruit salad is good.

Peppers.

Slice cucumbers with French dressing and fill the peppers. Serve on lettuce.

Bananas.

Remove two sections of the banana skin and take out fruit. Cut into dice, mix with mayonnaise and refill the skins. Serve on lettuce.

Pears.

Cut in half; take out centers and fill with chopped celery mixed with mayonnoise. Serve on lettuce.

Cherry Salad.

Remove the seeds from sour cherries; place a filbert in each one. Heap the fruit on a lettuce leaf and serve with French dressing or mayonnaise.

MRS. ALBERT T. TIMMERMAN.

Raspberry Salad.

Choose the heart leaves of head lettuce. Heap a few raspberries in each and dust slightly with powdered sugar. Put a teaspoonful of mayonnaise on each portion and garnish with lemon.

MRS. W. B. GAFFNEY.

Truffle Salad.

Russian.

4 dozen truffles
1 tablespoonful of oil
1 teaspoonful of chopped parsley
1 wineglass of sherry
1 teaspoonful of chopped tarragon
Salt and pepper

Chop the truffles and put over the fire with the sherry for five minutes. When cold put in a bowl with the other ingredients. Mix well and cover with mayonnaise.

MRS. ERASTUS BRAINERD.

Cauliflower Salad.

Boil a cauliflower until tender; cool; pick into small pieces or serve whole. Cover with mayonnaise. Garnish with lettuce and hard-boiled eggs, sliced.

MRS. ERASTUS BRAINERD.

Cabbage Salad.

½ cabbage
½ small onion; chop all together
½ green pepper (remove seeds)

One-half cup French dressing; add 2 tablespoonfuls catsup, 1 tablespoonful Worcestershire sauce. Mix and pour over the cabbage, stirring it in well.

MRS. HENRY DRISLER.

Cabbage and Nasturtium Salad.

Place cabbage, cut very fine, in salad bowl; arrange nasturtium flowers on top. In serving place two or three flowers on each plate. The flowers are to be eaten. Serve with mayonnaise.

MRS. HENRY DRISLER.

Orange Salad.

For Roast Game.

Slice oranges thin; free from seeds; and mix with a dressing made of 3 tablespoonfuls of oil, 1 tablespoonful of lemon juice, salt, cayenne. Delicious.

MRS. ERASTUS BRAINERD.

A Dainty Way to Serve Chicken Salad.

Cut out the stem end of tomatoes and remove the pulp; moisten the inside slightly with French dressing and chill thoroughly. At serving time fill with chicken mayonnaise (chicken salad without the celery); put a spoonful of mayonnaise on top, garnish with capers or chopped pickles and serve on lettuce leaves.

Tomato Baskets.

Select fine large tomatoes, carefully peel and put on ice. Leave a strip of the tomato in the middle to serve as the handle of basket. Prepare celery by splitting lengthwise the thickness of a straw and cut in half-inch pieces. Mix with mayonnaise and fill the baskets. Mayonnaise of sweetbreads is very nice in these baskets.

Mushroom Salad.

1 can mushrooms 1 cup of cut celery
Pecans if desired

Soak mushrooms in cold salt water for an hour or two before using. Mix with celery and pecans and a mayonnaise and serve on lettuce leaves.

Oyster Salad.

Drain the liquor from a pint of Sound oysters, pour boiling water over them and let them stand until they plump. Set away until perfectly cold, them mix with half a cup of mayonnaise and serve on crisp lettuce.

Pecan Salad.

1 cup pecans, shelled ¾ cup celery, cut fine

Marinate with French dressing; chill well and arrange on lettuce leaves and garnish with mayonnaise.

MRS. RICHARD C. STEVENS.

Chestnut and English Walnut Salad.

Have the chestnuts shelled and blanched; boil till they are soft and tender. Pour boiling water on the walnuts to remove the skins.

Mix the nuts together, pour over a French dressing. and serve on lettuce leaves.

Celery may be cut into small pieces and mixed with them, or apples may be used instead of the celery. Garnish with mayonnaise.

MRS. S. T. RORER and The Household News Co.

Nut Jelly Salad.

In a sauce pan put 3 cupfuls of walnut meats, 2 slices of onion, 1 teaspoonful of salt, 2 blades of mace, 2 bay leaves. Cover with boiling water and boil ten minutes; drain and drop into ice water until needed. Then dry thoroughly in a towel and with a sharp knife cut (not chop) each nut into several pieces and add enough mayonnaise to mix well together.

In a sauce pan put one quart of boiling water, 4 cloves, 2 blades of mace, ¼ teaspoonful of celery seed, 1 slice of onion, 1 bay leaf, 4 slices of carrot, 2 slices of turnip, 2 teaspoonfuls of beef extract, and *simmer* gently for thirty minutes. Season to taste. Add 2-3 box of gelatine which has been soaked in water and stir till dissolved. Strain very carefully and add 4 tablespoonfuls of tarragon vinegar. Have ready a dozen medium sized timbale moulds dipped in cold water. Pour into them the aspic and put away until set. Then scoop out the center of each and fill with the nut mixture. Put the fragments of jelly where they will melt without heating

and when liquid put a little on the top of each mould. Keep on ice until ready to use, then turn out and serve on lettuce leaves, garnishing with mayonnaise and paprika. From TABLE TALK.

Nut and Cheese Salad.

1 small Neuchatel cheese
1 tablespoonful English walnuts
1 tablespoonful of olives
Cream

Moisten the cheese with cream, then add the walnuts and olives (chopped); roll in a long roll and wrap in parafine paper and let stand. When ready to serve remove from paper and serve in a bed of lettuce with mayonnaise.

This can be used for brown bread sandwiches.

MRS. ELLEN R. MILLER.

Stuffed Radishes.

Select round red radishes, carefully cut the peeling back in sections and scrape out center. Fill with breakfast cheese or any creamy cheese. Replace the peeling and serve with salad.

MRS. WINFIELD R. SMITH.

[For Cheese Balls, Cheese Sticks and Cheese Crackers to serve with Salad, see Cheese Dishes.]

VEGETABLES

"Nor lacked our table small parade of garden fruits."

"What and how great the virtue and the art to live on little with a cheerful heart."

New Potatoes á la Crême.

Select new potatoes about the size of apricots. Boil in salted water till tender, drain them and when dry pour over a little drawn butter sauce. Serve very hot.

MRS. M. A. KELLOGG.

Potato au Gratin.

Slice cold boiled potatoes, stew in milk, season with salt and pepper, sprinkle with grated cheese and bread crumbs mixed, and brown in oven.

MRS. V. A. RITON.

Potato Puff.

To 1½ cups of seasoned mashed potatoes allow 1 egg and beat well. Yolks should be added first, then the whites, previously beaten stiff with a pinch of salt in them. Place the mixture in a well buttered dish and bake until light brown on top. A little minced parsley may be added, or a little finely chopped cooked meat of any kind, or white fish minced fine. Serve *immediately* in the dish in which it is baked.

ANNA BEACH.

Duchesse Potatoes.

5 cold potatoes
1 teaspoonful of baking powder.
5 heaping dessert spoonfuls of flour
2 eggs
A little salt

Grate potatoes; add, lightly stirring with a fork, the other ingredients. Drop with a spoon into boiling lard and fry until balls are a rich brown.

MRS. BURNSIDE.

Potatoes on the Half Shell.

Will Serve Six.

Wash, scrub and bake three smooth potatoes. Cut in halves lengthwise, and without breaking the skin scoop out the potato into a hot bowl. Mash and add 1 tablespoonful of butter, 2 tablespoonfuls of hot cream, 1 tablespoonful of chopped parsley, salt and pepper to taste. Beat the whites of 2 eggs stiff and mix with the potato. Fill the skins with the potato mixture, heaping it lightly on the top. Brown slightly. One tablespoonful of grated cheese may be used instead of the parsley.

MRS. CHARLES SHEPARD.

Potato Croquettes.

Boil 6 large potatoes, mash fine, season with pepper and salt and 2 tablespoonfuls of melted butter. Beat separately the yolks of 2 eggs and the white of one; first beat the yolks thoroughly into the potato, then add the white, beating all very light. Form into balls and roll, first in beaten egg, then into cracker crumbs, and fry in hot lard.

MRS. J. C. HAINES.

Scalloped Potatoes No. 1.

Slice raw potatoes fine, put a layer in a baking dish; put over them a dust of flour, small pieces of butter, salt and pepper and celery salt, and a little milk (cream is better if you have it); fill the dish in this way. Roll 3 crackers fine, sprinkle over the top, and bake one hour in a moderate oven.

MRS. J. C. HAINES.

Scalloped Potatoes No. 2.

Cut cold boiled potatoes into dice and alternate them in a baking dish with layers of cream sauce, to which may have been added a little onion juice or parsley. Strew bread crumbs and bits of butter on top and bake about thirty minutes.

MRS. CALVIN VILAS.

French Fried Potatoes.

Pare the potatoes and cut into three-cornered pieces. Fry as doughnuts in boiling lard. When brown add pepper and salt.

H. VAUGHAN HOWELL.

Potatoes and Eggs.

Eight or ten potatoes, six hard-boiled eggs. Boil and mash potatoes, season with cream, butter and salt. Put a layer of this in buttered baking dish. Separate yolks from whites; mash the yolks, adding a teaspoonful of mustard, *very* little cayenne, tablespoonful of butter, dessert spoonful of vinegar, cream sufficient to soften. Mix this with the chopped whites; add a layer of this, then the potatoes till the dish is filled, putting bits of butter on top. Put in the oven and brown twenty minutes or a half hour.

MRS. LOUISE A. TOMPSON.

Potato Timbale.

Pare eight good-sized potatoes, cover them with boiling water, let them cook until soft, drain water from them and mash smooth and light. Add 3 tablespoonfuls of butter, two of finely chopped parsley; season with pepper, salt and celery salt, and then gradually beat in 1 teacupful of hot milk, stirring hard; beat the yolks of 3 eggs and stir into the mixture; butter baking dish and cover it thickly with fine crumbs; lastly beat the whites of the 3 eggs very stiff; beat well into prepared potato; turn all into dish and bake in a moderate oven for half an hour. Let the dish stand a few minutes after it comes

from the oven; then place a heated platter over the top and turn them over together. If the timbale does not readily come from the dish, loosen with a thin-bladed knife.

MRS. J. C. HAINES.

Moulded Potato.

Boil until mealy half a dozen large potatoes; mash smooth and light; stir into them 2 generous tablespoonfuls of butter and 3 tablespoonfuls of cream and 2 tablespoonfuls of finely chopped parsley; season with pepper and salt. Beat very light the whites of 3 eggs, stir into potato, beating all well together. Have a quart tin jelly mould well buttered, pour the mixture into it, pressing down well into form; let stand a few minutes, then reverse mould on a buttered baking tin. Brush the moulded potato over with the beaten yolks of the 3 eggs; place in oven and brown lightly. This makes a sightly dish placed in the center of a hot platter and French mutton chops piled around it. Garnish with lemon and parsley.

MRS. J. C. HAINES.

Creamed Potatoes au Gratin.

Put in sauce pan 1 cup of thin cream, 1 small tablespoonful of butter; season with salt and pepper; cut into rather fine dice half a dozen cold boiled potatoes. When the cream mixture comes to a boil add the potatoes, let them boil up once and remove from fire. Place a layer of potatoes in a buttered baking dish and scatter over them some grated cheese, and then layers of potatoes and cheese until the dish is filled. Sprinkle over the top a layer of crumbs and bits of butter over all. Put dish in oven and bake until crumbs are brown, which will be in fifteen or twenty minutes.

MRS. J. C. HAINES.

Sweet Potatoes with Sugar.

Boil the potatoes, then slice them. Put them in a baking dish, make a syrup by adding water and a little

butter to the sugar; do not cook the syrup, but pour it over the potatoes and bake them in the oven. A very little while will suffice for the syrup to permeate the potatoes. A crust of sugar will form on the top of potatoes.

MRS. THOMAS GREEN.

Spinach With Cream.

Boil spinach and chop fine. In a sauce pan over the fire put 4 ounces of butter, 1 tablespoonful of flour, salt, nutmeg and ½ pint of cream. Stir well until it boils; add spinach, and when hot serve with bread fried in butter.

MRS. ERASTUS BRAINERD.

Boiled Cabbage.

Prepare the cabbage by cutting as for cold slaw and allow it to lie in cold water at least half an hour before cooking. Cover with cold water and cook *slowly* until tender, changing the water three times during the process in order to remove the strong cabbage taste and odor. When tender, drain off all water and add ½ cup of milk (this amount for about half a head of cabbage), butter, pepper and salt. Heat the milk through and serve at once. Cabbage cooked in this way is as delicate as cauliflower.

MRS. J. D. LOWMAN.

French Cabbage.

Wash cabbage in salt water, cut in quarters and boil twenty minutes. Drain the water from it, but do not squeeze. Brown ¼ pound of butter in pan, put in cabbage and a teacup of cream and let *simmer* another twenty minutes. Good.

MRS. CHARLOTTE B. CHURCH.

Winter Succotash.

Boil half a pint of dry Lima beans until tender; add 1 can of corn, season with butter, salt and pepper and add 1 cup of cream or milk.

MRS. FRANK BEACH.

Creamed Carrots.

Will Serve Five.

Scrape and wash six medium-sized carrots, quarter them and boil in salt water until soft. Drain and mash, season with salt, pepper, and butter the size of a walnut. Add a cup of rich milk and serve.

MRS. JAMES FIELDS.

Salsify or Oyster Plant Patties.

Will Serve Six.

12 medium sized salsify roots
4 rolled soda crackers
2 tablespoonfuls butter
1 egg
Pepper and salt

Scrape the salsify and cut crosswise in half-inch pieces, throwing at once into cold water to keep from turning dark; a good deal more than cover with boiling water; add 1 teaspoonful salt and boil until tender, which will be an hour or longer; mash very fine, put in ½ tablespoonful of butter, pepper and a little salt if needed, and let cool. In the meantime beat 1 egg lightly, put in a *little* salt and pepper, roll the crackers very fine, season with a *little* salt and pepper. Take a dessert spoon and mould the salsify into little cakes, dip them into the egg, handling carefully so as not to break them; roll them in the cracker crumbs. Fry a light brown in good hot beef dripping, or butter. The patties may be prepared some hours before frying.

MRS. EDMUND BOWDEN.

Brussels Sprouts.

1 quart sprouts
1 tablespoonful salt
¼ teaspoonful soda
½ gallon water
Salt
Pepper

Pick all dead leaves from sprouts and wash in cold water, then add them to the water, which must be boiling, and add salt and soda. Boil rapidly, *uncovered*, 20 minutes; drain and serve in heated dish with butter and seasoning.

MRS. L. C. SAULSBERRY.

Baked Summer Squash.

Select a perfect round squash, cut a small round cover from the stem side; scrape out the inside with a spoon until it leaves the shell about an inch thick. Mix with one cup of bread crumbs, salt, pepper, and a liberal amount of butter. Put back in shell and place the cover back into place. Put in a covered dish with a little water and bake one hour and a quarter.

MRS. A. B. C. DENNISTON.

Fricassee of Rice.

Will Serve Six.

2 onions, chopped fine
1 teaspoonful butter
4 tomatoes
Salt
1 cup rice
1½ cups boiling water
5 green sweet peppers, chopped fine

Boil rice, water and peppers an hour, stirring well; put onions, butter and tomatoes in frying pan and fry fifteen minutes; add to the cooked mixture, stirring well, without breaking the rice.

MRS. B. W. BAKER.

Rice and Cheese.

Put three or four tablespoonfuls of rice into a sauce pan of boiling salt and water (use a good deal of water) and keep it boiling *hard* twenty minutes. Strain. Butter a baking dish and put in a layer of rice, then bits of butter, salt and pepper; then a layer of grated cheese. Repeat to the top, cover with a layer of bread crumbs and pour in milk until you can see it at the top. Bake a half hour. This is much more delicate than macaroni and cheese.

MRS. GEORGE OSGOOD, Tacoma.

Baked Onions.

Boil until well done and put whole into a baking dish. Pour over a small dishful ½ cup of cream or milk, add 3 tablespoonfuls of butter (less if cream is used), pepper and salt. Sprinkle bread crumbs over the top and bake half an hour.

MRS. CHARLES E. SHEPARD.

Fried Onions.

Will Serve Five.

Peel six large onions, slice, place in pan containing hot fat and fry until brown, leaving them uncovered and stirring often to prevent burning. Season with salt and pepper.

MRS. JAMES FIELDS.

Onion Tart.

This is a very appetizing dish to all onion lovers. Place sliced onions in a dish lined with paste, seasoning with butter, pepper and salt and baking until the onions are tender.

If Spanish onions are used and a little cream is added, dredging each layer with a little flour, it makes a delightful accompaniment to baked meats. It must be eaten piping hot.

MRS. L. H. GRAY.

Celery.

Cut the tender stalks into inch pieces and boil in water and a little salt three-quarters of an hour. The white root may be boiled with it. Pour over it a white sauce.

MRS. M. A. KELLOGG.

Creamed Celery.

2 cups of cut celery
1 teaspoonful of butter
Bread crumbs
1½ cups of milk
1 teaspoonful of flour
Salt, cayenne pepper

Boil the celery not quite tender; add milk, flour, butter and seasoning; put in layers in a baking dish with alternate layers of soft bread crumbs. Sprinkle fine, dry crumbs on top, with bits of butter.

MRS. CALVIN VILAS.

Catachis.

2 rather small crooked neck squashes
1 bell pepper (from which seeds have been extracted)
4 medium-sized ripe tomatoes
1 large onion

Chop fine; melt 1 tablespoonful of butter in hot frying pan, put in vegetables, season, cover and cook one hour, stirring often. Good warmed over.

Papas Rellenas.

Spanish.

Boil some potatoes, mash smooth, put in salt and butter and line your dish with them; cut some fine cold roast beef, add some chopped onion, red peppers, thyme and parsley. Put in a pan with some lard and fry a little; add some soaked bread, and if too dry a little water. When nicely fried put in your potato dish. Slice some hard-boiled eggs over it, cover with mashed potato and brown in oven.

Fried Cucumbers.

Slice cucumbers lengthwise in thin slices after paring carefully; salt well and place on tilted board to drain thirty minutes to an hour; dry on towel, dredge with flour seasoned with pepper and fry on hot griddle.

MRS. EUGENE RICKSECKER.

Boiled Cucumbers.

6 cucumbers
1 cup of milk
6 slices of toast
1 tablespoonful of butter
Pepper and salt

Pare the cucumbers and slice lengthwise of the vegetable into long strips about the size of asparagus. Boil about twenty minutes until tender, drain and serve on toast. Cover with milk heated to boiling point, seasoned with butter, pepper and salt; if preferred the milk may be thickened with a little flour. This tastes very much like asparagus on toast and is an excellent substitute.

MRS. R. W. EMMONS.

Stuffed Egg Plant.

Will Serve Four.

1 egg plant
1 teacup of bread crumbs
1½ tablespoonfuls of butter
1 teaspoonful of cracker dust
1 teacup of chopped cold roast beef or steak, or ½ pound round steak cooked and chopped
Pepper and salt

Buy a good shaped egg plant weighing about a pound. Cut the blossom end so that it will stand upright. Cut the stem end off about two inches from the top and peel the piece off. Now carefully remove the inside of the egg plant, leaving the shell about a quarter of an inch thick. Stew the egg plant in just enough water to keep from burning until tender, about an hour, stirring often; mash, season with salt and pepper and 1 tablespoonful of butter, and beat well. It will be dark in color. Mix the egg plant, bread crumbs and meat thoroughly; put back in the shell, dust the cracker crumbs on the top and dot it with the half tablespoonful of butter. Put it in a pan, without water but slightly greased, in a hot oven, and bake until the top is brown—about twenty minutes.

MRS. BOWDEN.

Corn Dodgers.

Will Serve Five or Six Persons.

6 ears green corn (grated)
2 eggs
2 teaspoonfuls of baking powder
1 pint of milk
Salt
2 tablespoonfuls of sugar

Flour sufficient to make a stiff batter. Drop in hot lard and fry as you do doughnuts.

MRS. C. P. DAM.

Stuffed Tomatoes.

Select firm, large and ripe tomatoes. With a sharp knife cut a deep piece from the stem end of each; press them between the palms to extract as many of the seeds as possible without injury to the shape of the fruit; stuff

them with any kind of chopped meat—ham, sausage or beef. Place them side by side in a dish well buttered. Sift bread crumbs thickly over the top, dot it with bits of butter, a teaspoonful in each. Bake in hot oven thirty minutes. They should be a light brown when properly cooked.

EMMA I. McLOGAN.

Sauce for Tomatoes.

Use inside of tomatoes, a small onion, one blade of mace, two bay leaves, two whole cloves, salt and pepper. Simmer slowly for ten minutes. Press tomatoes through a sieve. Brown two tablespoonfuls of butter, add two tablespoonfuls of flour; stir until it boils. Pour this over tomatoes and serve.

MISS COWAP.

Creamed Tomatoes.

½ can of tomatoes
1 tablespoonful of butter
1 tablespoonful of onion, chopped
1 teaspoonful of parsley, chopped
1 teaspoonful of corn starch
5 eggs

Stew tomatoes, butter, onions and parsley together, adding corn starch after mixing it with a little of the tomato juice. Beat the eggs until very light and add to other ingredients, stirring all until thick and creamy. Serve on buttered toast. Nice with anchovies.

MRS. S. W. R. DALLY.

Escallopped Tomatoes.

Put a layer of sliced tomatoes in the bottom of an earthen pudding dish; then a layer of fine bread or cracker crumbs. Season each layer with salt, pepper, sugar and bits of butter. Make three layers of each, having the top one crumbs with plenty of butter. Cover and bake one-half hour in a moderate oven or until nicely browned.

Pilaf.

An Egyptian Dish.

½ cupful of rice
1 cupful of boiled tomatoes
1½ cupfuls of water
2 tablespoonfuls of butter

Boil the rice and water until soft, then add 1 cup of boiled tomatoes and season with salt, pepper and 2 tablespoonfuls of butter; mix thoroughly and serve hot. This is an especially nice dish for lunch.

Cauliflower With Cream Dressing.

Pick over a good firm head of cauliflower, soak in cold salt water for at least half an hour before cooking. Cook until tender, then lift into the vegetable dish and pour over the following sauce: Rub 1 tablespoonful of butter and one of flour together. Into this beat the yolk of an egg. Dip up some of the cauliflower liquor into this until quite thin. Then pour all into the saucepan and boil up once and pour over the cauliflower. Some add a little lemon juice.

MRS. T. M. DAULTON.

Cauliflower au Gratin.

Boil a cauliflower until tender. Put in a baking dish and pour over it a rich cream dressing. Grate cheese on top and bake. Serve very hot.

MRS. H. F. WHITNEY.

Corn Fritters.

1 cup of cold sweet corn
2 tablespoonfuls of flour
1 beaten egg
Pepper and salt

Chop the corn, stir in the egg and seasoning and flour, and, if necessary, add a little milk to make consistency of batter. Fry by spoonfuls in butter. When brown, turn and brown on the other side. Canned corn may be used.

Boiled Macaroni.

Break macaroni into pieces, put into boiling water with grated cheese and two green bell peppers, chopped fine; let cook slowly on back of stove until well done. Put in plenty of butter and salt and pepper to taste.

MRS. S. L. CRAWFORD.

Baked Macaroni.

After cooking macaroni as above, mix with fresh or canned tomatoes and bake with cracker crumbs and little pieces of butter on top.

MRS. S. L. CRAWFORD.

Baked Bananas.

6 bananas
½ tablespoonful butter
3 tablespoonfuls sugar
1½ tablespoonfuls lemon juice

Cut the bananas lengthwise in halves, and then cut again in two. Melt the butter, add sugar and lemon and pour over the bananas. Bake twenty minutes or until slightly browned.

MRS. A. D. BISHOP.

BREAKFAST AND LUNCHEON

I like breakfast time better than any other moment in the day. No dust settles on one's mind then, and it presents a clear mirror to the rays of things.—George Eliot.

Escalloped Mutton.

Will Serve Four.

1 cup of cooked mutton, chopped
1 cup of tomatoes
1 tablespoonful of butter
1 cup of bread crumbs
Pepper and salt

Butter a shallow pudding dish, sprinkle it with a part of the crumbs, then the meat, then add the stewed seasoned tomatoes, and put the remainder of the crumbs on top, using the pepper and salt sparingly on the crumbs and tomato. Put a heaping teaspoonful of butter broken in bits on the top and bake twenty minutes or half an hour.

The mutton should be chopped fine and all stringy and very fatty parts picked out. A nice breakfast or luncheon dish.

MRS. E. A. BOWDEN.

Hégerée for Breakfast.

One large cupful of rice, boiled till tender and drained. The remains of cold fish from dinner picked up and freed from bones and skin; two hard-boiled eggs cut up; a good lump of butter, salt and pepper. Heat all together. Heap on a plater and serve very hot.

MRS. BEATRICE GREEN.

Try Wheat Manna for Breakfast Food.

Ham Patties.

Will Serve Four.

Two cups of cold boiled ham chopped rather fine, 1 cup of bread crumbs moistened with 1 tablespoonful of milk. Mix together with 1 beaten egg, form into oval shapes and fry in hot frying pan. MRS. L. H. GRAY.

English Pasty.

¼ pound of suet ¼ pound of lard
1 quart of flour

Make a stiff paste, roll thin, and cut into as many pieces as you wish. Take one piece and slice potatoes small to cover one-half of it; on this put a layer of chopped meat, or steak cut in small pieces sliced; on this put a layer of onions. Parsley or turnip may be used in place of onions. Season to suit taste. Close the other half of the paste over these ingredients and pinch into a roll. Make small hole in the top and pour in a little water; close again with small pieces of paste. Bake one hour. Pork or chicken can be used in place of steak.

MRS. S. CARKEEK.

Tomato Toast With Fish.

Cut cold buttered toast in squares or rounds, lay a ring of tomatoes on this and some flakes of cold cooked codfish on the top. Cover with a plentiful supply of parsley sauce, put it in the oven to warm and serve hot. The dish is very economical and serves to use up any stale bread or bits of fish or sauce. Garnish with parsley.

MRS. V. A. RITON.

Hash.

Use equal quantities of chopped meat and fresh grated bread; moisten well with milk, stock or gravy; season well with salt, pepper, and a little tomato, walnut or mushroom catsup. Let cook slowly about fifteen minutes; add a good lump of butter and serve very hot. Half potatoes may be used instead of all bread if desired.

MRS. RICHARD C. STEVENS.

Corned Beef Hash.

Equal quantities of cold corned beef, chopped, and cold boiled potatoes, chopped (mashed potatoes may be used but are not so nice); put into a stew pan and moisten with stock, water or milk; a little left-over gravy is a nice addition. Let *simmer*, season with salt, cayenne and butter, and any sauce or catsup that is liked. Have an omelette pan very hot, put in a bit of butter, sufficient to moisten the bottom thoroughly, put the hash in and spread evenly. Draw onto the back of the stove and let brown without stirring. Fold like an omelette, toss onto a *hot* platter and serve with tartare sauce. A few tablespoonfuls of chopped beets make a pleasant change.

MRS. RICHARD C. STEVENS.

Chicken or Turkey Hash.

Chop the meat and potatoes, not too fine; also two green bell peppers. Put plenty of butter and a little hot water into the frying pan. When cooked add a little Worcestershire sauce, salt and pepper to taste. Do not let the hash get too dry. Serve on buttered toast.

MRS. S. L. CRAWFORD.

Beet Hash.

Take equal parts of cold beets and cold potatoes; cut in dice, season with salt and pepper. Fry in butter and serve very hot.

Minced Ham.

One slice of bread and 1 pint of milk boiled together; 1 cup of fried or boiled ham, chopped very fine, 1 egg. Pour the bread and milk over the ham and egg and beat all together. Bake a light brown.

ANNA BEACH.

Try Wheat Manna for Breakfast Food.

Mock Minced Calf's Head.

Original.

2 pounds lean veal 1 pound liver

Boil tender, chop fine, mix and make *very* moist with rich drawn butter sauce; season highly with sage, salt and pepper. Serve with baked potatoes.

MRS. M. H. YOUNG.

Baked Pork and Beans.

Boil one quart of navy beans with soda the size of a Lima bean for ten minutes; pour off the water and cover well with fresh boiling water and boil with two pounds of salt pork for twenty minutes. Slice a small onion in the bottom of bean jar; drain water from beans and put half of them in the jar; place pork in the jar and add the rest of the beans. Rub together 1 even teaspoonful of mustard, 1 even teaspoonful of salt and 2 tablespoonfuls of molasses and dissolve with about a pint of hot water. Pour over the beans and add enough water to cover. Bake all day, adding occasionally a little water until about two hours before serving.

MRS. H. N. RICHMOND.

Jellied Veal.

Have the bone removed from a fillet of veal weighing about seven pounds. Shape the meat as evenly as possible and prepare a dressing (as for poultry) of bread crumbs, savory, butter, pepper and salt, mixed with an egg to hold it together. Place a cooked beef tongue in the center of cavity in the joint and surround it with the dressing, packing it in firmly and evenly. Tie up tightly in a cloth and boil steadily, but not too hard, for three hours. When cold remove the cloth carefully without breaking the meat and place in a mould which will fit closely, and fill any space with a jelly made with one dessertspoonful of gelatine dissolved in a very little wa-

Try Wheat Manna for Breakfast Food.

ter, to which add a cup of the liquor from the meat (hot) and a teaspoonful of lemon juice. Press down with a weight and let set well before turning out.

MRS. WM. HARDER, Portland.

Veal Loaf.

2 pounds veal
¼ pound salt pork
2 eggs
Butter.size of an egg
1 teaspoonful salt
½ teaspoonful butter
½ nutmeg, grated
Six crackers, rolled
½ cup cream

Mince the meat together, add seasoning, eggs (well beaten), butter and cream. Form into long loaf, cover well with the cracker crumbs and bake. Baste frequently with sweet milk.

MRS. CORWIN S. SHANK.

Suggestion for Meat Loaf.

In making any kind of meat loaf, putting in a cup or two of cold boiled rice makes the loaf much more delicate, and grating in the rind of two lemons makes an agreeable change in seasoning.

MRS. S. L. CRAWFORD.

Beef Loaf.

4 pounds round beef, chopped fine
4 soda crackers, rolled
6 eggs, well beaten
½ cup butter, melted
Salt and pepper to taste.

Make in loaf and bake one hour.

MRS. H. C. HENRY.

Try Wheat Manna for Breakfast Food.

Pressed Meat.

Four pounds of beef (the part that is called the "thick flank"), boiled until it is very tender, then remove from kettle and chop very fine; season with salt and pepper, then add the broth in which the meat was cooked until quite soft. Set away to cool and slice like beef or veal loaf. This is very nice for lunch.

MRS. ALBERT T. TIMMERMAN.

Lancashire Pie.

Take cold beef, veal or mutton, chop and season as for hash; have ready hot mashed potatoes, seasoned as if for table. Put in a shallow baking dish alternate layers of meat and potatoes till the dish is heaping full; smooth over top of potatoes and drop bits of butter over it; bake until a nice brown.

MRS. JOSEPH SHIPPEN.

Brains.

Will Serve Six.

1 quart brains
1 tablespoonful salt
2 eggs
6 soda crackers

Beat the eggs well and roll the crackers very fine. Cover the brains with cold water, to which add a tablespoonful of salt, and let stand over night. In the morning put them in warm water for a few minutes, after which carefully remove all particles of the tissue which surround the solid part. Next put them into boiling water and let them *simmer* for ten minutes to make them firm. Take them up, drain and wipe, and dip, one at a time, first in the egg, then in the cracker, and lastly in the egg. Take equal parts of butter and drippings (lard or cotolene if preferred), and when very hot fry the brains. Turn them often and be careful that they are thoroughly cooked. When done they should be a rich brown color. Season with pepper and serve very hot.

MRS. CHARLES J. RILEY.

Try Wheat Manna for Breakfast Food.

Creamed Frogs.

Parboil the frogs, then make a rich cream sauce of 3 tablespoonfuls of butter, 1 tablespoonful of flour, 1 cup of cream and a tiny bit of mace, salt and cayenne. Add the frogs, cover closely for fifteen or twenty minutes, adding more cream if it becomes too thick. Skim out the mace and serve very hot on toast.

Chicken Hollandaise.

1 tablespoonful butter
¼ saltspoonful cayenne
1 saltspoonful chopped onion
2 cups hot chicken broth
2 cups chicken (cut fine)
Yolks of 2 eggs
1 tablespoonful chopped parsley
1 tablespoonful corn starch
¾ cup celery (cut fine)
Salt to taste

Cook the onion in the butter for one minute; add the corn starch and cook until smooth; add the broth gradually, the beaten yolks, the celery, salt and pepper, and finally the chicken, lemon and parsley. Cook a few minutes but do not boil. Serve on graham toast.

MRS. HENRY DRISLER.

Chicken Timbales.

Chop uncooked lean chicken, freed from skin and bones, very fine; pound with a potato masher and rub through a sieve. There should be half a pint of meat. Cook 1 cup of cream, ½ cup of grated bread, and a tiny bit of mace for fifteen minutes. Take out the mace and beat and mash the mixture till it is a smooth paste; add 3 ounces of butter, salt and pepper to taste, and the chopped meat; beat well and add the stiffly beaten whites of 2 eggs. Set away to cool. When cold butter the timbale moulds and line with the paste. This must be done very evenly, and great care must be taken that there are no thin places. When this is done fill with creamed chicken made as follows:

Try Wheat Manna for Breakfast Food.

1 cup of cold diced chicken
3 tablespoonfuls of mushrooms (chopped), or
2 tablespoonfuls of mushrooms and 1 of hard-boiled eggs (chopped
1 dessert spoonful of flour
¾ cup of cream

Mix the flour with a little of the cream, put the remainder on to cook in the double boiler. When this boils add the flour and cook for a minute to thicken the flour; add the chicken and the mushrooms, salt and pepper to taste. Mix thoroughly and cook about five minutes; take from the fire, grate in a hint of onion, and, if you use it, a tablespoonful of sherry, in which case omit a tablespoonful of cream. Fill the lined moulds with this mixture, putting in a little at a time that there may be no air bubbles. Fill almost to the top and cover with paste, being careful to cover every part of the filling and not to heap it, but to have the top perfectly level with the edges of the mould. Put the moulds into a bain marie, or a deep pan, fill nearly to the top of the mould with warm water and bake half an hour. The oven should be about right for custards, so that the mixture will never bubble. Cover the moulds with buttered paper. They may be served on a napkin or on a hot dish with cream mushroom, Supréme or Béchamel sauce. Nice for luncheons, card parties or entrées.

MRS. RICHARD C. STEVENS.

Sweetbread Timbales.

These are prepared almost the same as chicken timbales, substituting sweetbreads for chicken in the filling, or part sweetbreads and part breast of chicken. Use the same paste for lining the moulds. If you wish them very elaborate, after buttering the moulds stick slices of mushrooms around the sides and bottom of the moulds; then line with the paste very carefully, so as not to displace them; hard-boiled eggs, chopped, or almonds blanched, browned a little and chopped, may be used in the same manner.

MRS. RICHARD C. STEVENS.

Try Wheat Manna for Breakfast Food.

Scrapple.

8 pounds of fresh pork
1 quart of corn meal
Mustard, summer savory
Buckwheat or entire wheat
4 gallons of water
Cayenne, black pepper
Sage, sweet marjoram
Thyme, salt

Boil the pork in the water till very tender, then remove and chop fine. Return to the kettle and add seasoning to taste. When boiling add the corn meal and let it *simmer* a few minutes, then *thicken* with the buckwheat or entire wheat. Let it stand on the back of the stove for a half hour, taking care that it does not burn, then pour into dishes and set away to cool. To serve, turn out of dishes, slice thin and fry in hot butter. Serve with baked potatoes.

MRS. TAYLOR.

Jambalaya.

Use any cold meat, fowl preferred; chop rather fine; add same quantity of cooked rice, a little onion, 1 tablespoonful of butter, season highly with cayenne, and fry in hot lard or butter.

MRS. A. B. ALLAIN.

Savory Pyramids.

Will Serve Six.

¾ pound finely chopped meat (previously cooked meat may be used)
3 eggs
6 heaping tablespoonfuls fine bread crumbs
3 ounces butter, melted
1 tablespoonful finely chopped parsley
1 pinch cayenne, and salt
1 teaspoonful grated lemon peel (this may be omitted)

Mix the ingredients, then moisten the whole with gravy, cream or milk; stir together, form into small pyramids, dip in beaten egg, roll in bread crumbs and bake on a greased baking tin in a hot oven for about half an hour.

MRS. C. P. DAM.

Try Wheat Manna for Breakfast Food.

Codfish.

Pick very fine a small bowl of codfish, put into a sauce pan and cover with cold water. Let it come to a boil and drain. Rub together a tablespoonful of sifted flour and one of butter. Return the fish to the pan and add half a pint of cream. When this comes to the boiling point, stir in the creamed butter and flour and let boil for a few minutes. Serve on slices of toast.

MRS. JOS. SHIPPEN.

Codfish and Eggs.

Prepare the codfish as usual; pick into small pieces; make a cream gravy and add hard-boiled eggs, chopped. Mix in the fish and pour on squares of toast.

Codfish Balls.

1 pint of fish, picked very fine
1 large tablespoonful of butter
2 well-beaten eggs
1 quart of raw potatoes
A little pepper

Put the potatoes and fish into the kettle with cold water and cook until potatoes are done. Drain off the water; mash till very smooth; add butter, eggs and pepper, and beat well. Drop by spoonfuls into deep fat, *boiling* hot, and cook till brown.

MRS. JOS. SHIPPEN.

Codfish Croquettes.

Pick into small pieces 1½ pounds salt codfish; cover with cold water and soak over night. In the morning drain and press until perfectly dry.

Put ½ pint of milk into a double boiler; cream 2 ounces of butter and 3 even tablespoonfuls of flour.

Stir this into the hot milk and cook until a thick paste. Add the codfish and yolks of 2 eggs and cook about two minutes. Remove from the fire, add a little

Try Wheat Manna for Breakfast Food.

pepper, ½ teaspoonful of onion juice and ½ teaspoonful of salt; turn out to cool. Form into croquettes, roll in beaten egg and bread crumbs and fry in boiling lard.

MRS. EDWIN A. STROUT.

Mackerel Balls.

Will Serve Six.

Soak a mackerel over night. In the morning pour cold water over it and let it come just to the boiling point. Shred it carefully, rejecting all bones and skin. Add an equal quantity of cold mashed potatoes, 2 well-beaten eggs, season with pepper and a few drops of lemon juice. Make into small balls and fry in *very hot* deep fat. Serve very hot on a napkin.

Potted Herrings.

1 dozen herrings
Flour
½ cup vinegar and water
Pepper and salt

Clean thoroughly, remove roe, remove head and tail and slip out bone; sprinkle with flour, pepper and salt; roll up neatly and pack in deep dish; sprinkle over with flour, pepper and salt; pour on vinegar and water and bake. They should be a nice brown. To be eaten cold. Use Crosse & Blackwell's malt vinegar if possible.

MRS. WEBSTER BROWN.

Potted Salmon.

Take some cold boiled salmon and pound in a mortar; add pepper, salt and ground herbs, a liberal quantity of butter; mix thoroughly and pack lightly into small jars. Cover with melted butter.

MRS. SILLITOE.

Sausage.

1½ pounds of pork
½ wineglass sage, rubbed fine
1½ pounds beef or veal
1½ tablespoonfuls of salt
1 tablespoonful of pepper

Use a patent meat chopper and mince thoroughly.

MRS. HELEN M. HUNT.

New England Sausage.

To a pound of pork (from the ham, a little more lean than fat) add 1 small teaspoonful of salt, 2 teaspoonfuls of sage, ½ teaspoonful of black pepper and a *little* cayenne. Mix all thoroughly together. Cut cloth for bags eight inches wide and two or three feet long, according to the amount of filling. Press the meat in as solidly as possible and hang in a cool place.

MRS. EDWIN A STROUT.

Anchovy Toast.

2 eggs	1 tablespoonful of cream
Anchovies	Minced tongue

Beat the eggs, add the milk and put into a sauce pan. Add the anchovies and some minced tongue. Let boil up, spread on hot toast and serve immediately.

MRS. M. A. KELLOGG.

Prune Toast.

Boil prunes until you can remove the pits; sweeten, and if desired add a little sherry. Pour over toasted bread and serve with cream.

Mushrooms on Toast.

Will Serve Six.

Peel and rinse 1 dozen mushrooms, cut in pieces and stew in 1 cup of water until tender; add two tablespoonfuls of cream or a little butter; season with salt and pepper. Serve on slices of buttered toast.

MRS. JAMES FIELDS.

Try Wheat Manna for Breakfast Food.

Cream Toast.

1 quart of milk
Whites of 3 eggs
Salt to taste
3 tablespoonfuls butter
2 even tablespoonfuls flour or corn starch

Dip the toast into boiling water into which one tablespoonful of the butter has been dissolved; scald the milk, thicken with the flour, and let it *simmer* until cooked. Put in the rest of the butter, salt, and the beaten whites of eggs. Boil up once, pour over the toast, and set in the oven, closely covered, two or three minutes. Serve at once.

MRS. CHARLES SHEPARD.

Wheat Flakes.

Will Serve Six.

1 pint wheat flakes
1½ pints boiling water
1 teaspoonful salt

Put the wheat into the double boiler, add the boiling water and salt, stir well; cook for fifteen minutes. Longer cooking will not hurt it.

MRS. RICHARD C. STEVENS.

EGGS

Plain Omelette No. 1.

Allow one egg to each person and one tablespoonful of milk (or water) to each egg; season. The omelette is more tender if made with hot water. Beat very slightly and pour into hot buttered pan. Do not stir. Lift gently occasionally around the edge until the eggs are set. Fold half over and turn on dish for serving.

Omelette No. 2.

Separate eggs. Beat yolks and milk together; beat whites to a stiff froth; cut half the whites into the custard. Cook as above. Just before it is set spread the remaining whites on top, sprinkle well with salt and place in the oven two minutes. Fold and serve.

Omelette No. 3.

3 eggs	1 teaspoonful corn starch
1 walnut of butter	Pepper
1 cup milk	Salt

Beat the eggs very light; mix corn starch in milk; add to eggs; season. Melt the butter in pan and pour mixture in, cooking well before turning. For five eggs use two cups of milk.

IVAH H. KLINE.

Omelette With Tomatoes.

Just before folding the omelette place in the center three or four whole tomatoes boiled and seasoned. When the omelette is turned of course the tomatoes will be enveloped. Serve with tomato sauce.

MRS. D. C. GARRETT.

Omelette.

Crumb one slice of bread and soak in hot milk. Beat the whites of four eggs to a high froth. Beat the bread,

with all the milk it will *absorb, no more;* add beaten yolks and a little salt. Put one ounce of butter in frying pan. When *hot* pour in omelette; when set put in the oven for five minutes. This will never fall.

S. E. W.

Quaking Omelette.

Four eggs, ½ cup of milk, a rounded tablespoonful of flour and a teaspoonful of salt. Beat together the yolks of eggs, flour and salt; add them to milk. Then whip whites to a froth and stir into mixture. Put a tablespoonful of butter into a hot frying pan; turn mixture in. In about one minute put the pan into the oven; remain six minutes. Have a hot platter ready and a cup of cream sauce well seasoned. Turn the omelette on the platter, but do not try to fold it. Pour sauce around it. Serve at once; will fall if let stand.

MRS. L. H. GRAY.

Ham Omelette.

4 eggs
1 teaspoonful of grated onion
1 tablespoonful of chopped ham
1 tablespoonful of butter
1 teaspoonful of chopped parsley
Salt and pepper

Melt the butter in *hot* omelette pan. Beat the eggs lightly, just enough to mix, stir in the other ingredients, and pour in the hot pan. As soon as the edges begin to set fold half over, cook one minute longer, turn on a hot dish and serve immediately.

These same ingredients, omitting the eggs, cooked with the butter until very hot, and spread on buttered toast, make a breakfast or luncheon dish which is excellent.

MRS. BONE.

Oyster Omelette.

Will Serve Four.

6 eggs, beaten separately
6 tablespoonfuls of cream
6 tablespoonfuls of flour
Oysters

Chop the oyster fine and sprinkle with flour. Place where they will keep warm. Beat yolks of eggs, flour and cream together, then add well-beaten whites of eggs. Fry

on a griddle in butter. When omelette is firmly set put in some chopped oyster and double the omelette over it. Serve at once.

Omelette Souflé.

Six eggs, the whites beaten to a stiff froth, the yolks well beaten with four tablespoonfuls of white sugar. To the latter add the grated rind of half a lemon with the juice of the whole. Put in the whites and bake fifteen minutes. Serve in the pudding dish in which it was baked.

MISS COWAP.

Fricasseed Eggs.

Boil six eggs hard. Remove the shells and slice them. Cook 1 cup of milk, 1 tablespoonful of flour, 2 tablespoonfuls of butter, 1 teaspoonful of chopped onion, 1 teaspoonful or more of chopped parsley, pepper and salt to taste. Pour this over the eggs and serve hot.

MRS. M. H. YOUNG.

Egg Patties.

For four people take four pieces of bread three inches in diameter, three also in height. Make in the middle of each a hole two inches deep and one or two inches across. Fry these toasts in butter. Put them on a buttered dish, break a fresh egg in every hole, sprinkle over salt and pepper and about a teaspoonful of butter in each egg. Bake five minutes.

Another way: Butter the gem pan, drop an egg in each; salt. Take from oven when the whites set.

MRS. L. H. GRAY.

Golden Rod Pie.

Boil 12 eggs hard, make a white sauce; line a deep dish with toast, put a layer of white sauce, then a layer of white rings of eggs sliced thin, then some of the grated or lightly mashed yolks, repeating until the dish is full, seasoning with salt and pepper to taste; a few bread crumbs on top. Bake about fifteen minutes but do not let it get brown.

MRS. MAURICE McMICKEN.

Stuffed Eggs.

Boil good fresh eggs twenty minutes; when cold remove shells and carefully cut through the middle; remove the yolks into a dish by themselves. Mash the yolks well and add sufficient soft butter, oil, vinegar, pepper and salt to taste quite sharp. Refill the whites evenly. For picnics wrap in tissue paper to keep moist.

MRS. CORWIN S. SHANK.

Deviled Eggs.

Boil half a dozen eggs hard, remove the shell and cut in half lengthwise; take out the yolks and mash them fine; add some finely minced tongue, season well with salt, pepper and mustard. Mould in balls about the size of egg yolks and put one in each half of the whites. Serve on lettuce leaves.

MRS. M. A. KELLOGG.

Curried Eggs.

Will Serve Two.

Boil 3 eggs 20 minutes, then remove shells and cut in slices; fry a bit of onion in a little butter and add 1 teaspoonful of corn starch mixed with a saltspoonful of curry powder; add slowly ¾ cup of milk, season with salt and butter to taste and *simmer* until the onion is soft. Add the eggs and serve when they are thoroughly heated.

MRS. HATFIELD.

"Egg Nests on Toast."

Will Serve Six.

6 eggs
1½ tablespoonfuls butter
½ teaspoonful salt
6 slices toast

Separate the eggs and keep the yolks whole by letting them remain in the half-shell until ready for use; beat the whites with the salt to a stiff froth; toast the bread and dip the edges in hot water, then butter and heap the whites high on the toast. Make a depression in the center of each mound, add a little butter and the whole yolk of the egg. Place the nests on a pan in a moderate oven and cook for three minutes, or until the whites are a light brown. Serve on a warm dish

MRS. MOORE.

Russian Eggs.

Boil two pounds of veal in salted water, or, much better, use cold chicken, turkey or veal that may have been left from dinner the day before. Put through a meat chopper, then add one cup of stock; season well with pepper, salt and a little Worcestershire sauce; stir well together on stove until hot, then set away to cool. Boil six eggs twenty minutes, take from shell and while hot cover with meat mixture until about the size of goose eggs. Roll in fine bread crubs and fry in deep fat until a nice brown. Slice each egg in half lengthwise, garnish with parsley and lemon and serve.

The eggs must be used while hot as the frying is not sufficient to heat the eggs. Three minutes is about the length of time required to fry them.

MRS. J. C. HAINES.

Baked Eggs.

Butter small patty pans, line them with fine crumbs, drop an egg into each, cover lightly with crumbs which have been peppered, salted and moistened with melted butter. Bake until crumbs are brown.

Egg Timbales.

Will Serve Eight.

6 eggs
1½ cups milk
1 teaspoonful salt
Dash pepper
1 teaspoonful chopped parsley

Beat the eggs separately; add seasoning, parsley and milk to the yolks. Stir for five minutes, then add the beaten whites. Butter small moulds and divide the mixture into them. Place in a pan of hot water and bake in moderate oven until centers are firm. Turn out on a heated platter and pour over them a cream or tomato sauce.

MRS. WINFIELD R. SMITH.

TO MAKE GOOD BREAD

You must have Good Flour. Our "Holly" meets the requirements in every respect. Made from Washington's choicest Wheat, in the latest and best equipped mill in the great Northwest.

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BREAD

"Here is bread which strengthens men's hearts, and therefore is called the Staff of Life."

"The bread of life is love; the salt of life is work; the water of life is faith."

Irish Potato Yeast.

6 medium-sized potatoes
2 tablespoonfuls of salt
½ cup of sugar
1 "Magic" yeast cake
3 pints of water

Boil the potatoes in the water. When done mash in the water remaining and add sufficient cold water to make the consistency of thick cream. When lukewarm add sugar, salt and yeast cake. Press out carefully all the lumps, using the hands in doing so. Set in a moderately warm place to rise, then remove to a cold place and the yeast will keep sweet until consumed. One small teacupful is sufficient for a quart of flour.

MRS. W. H. H. GREEN.

Bread and Rolls.

Put 3 quarts of flour in a pan and make a hollow in the middle of it, into which pour a pint of lukewarm water in which half a yeast cake has been dissolved. Let this stand over night where it will not become chilled. In the morning, to ½ pint of lukewarm water and the same of milk add a tablespoonful each of salt, sugar and shortening, and stir this into the sponge. Let it rise for about an hour and a half, then add flour until stiff, kneading well. Let it stand from one and a half to two hours, or until light; then make into loaves.

Centennial Best Flour, Specially for Family Use.

For rolls.—Save out one quart of the bread dough and add to it one tablespoonful each of sugar, lard and butter. Mix well and let it rise again, then make into rolls.

This quantity makes three loaves of bread and about three dozen rolls.

MRS. CHARLES E. SHEPARD.

Bread.

3 quarts of sifted flour
1 handful of sugar
1 handful of salt
2 small potatoes
1 cake of compressed yeast

Mix flour, sugar and salt. Mash the potatoes in one quart of potato water (taken after boiling potatoes for a meal). Dissolve the yeast in a little cold water. Pour warm potato water into the flour mixture; add yeast; mix stiff and knead thoroughly; cover and let rise over night. In the morning knead thoroughly again and form into loaves. Place in well-greased pans and butter the top of loaves also to make the crust moist. Let rise and bake in an oven about forty-five minutes. When done remove from pans, rub over the crust with butter, cover carefully with towels or napkins, then wrap well in woolen goods—for instance, an old clean small blanket.

MRS. CORWIN S. SHANK.

Salt Rising Bread.

Pour upon a teacupful of milk sufficient boiling water to bring it to blood temperature, or about 90 degrees (must not be too hot or your bread will fail). Add ¼ teaspoonful each of salt and sugar, stir in one large tablespoonful corn meal or graham flour, and two tablespoonfuls of wheat flour. Mix well and set to rise by placing the bowl in warm water. Should water gather on top sprinkle in a little flour and stir. If set at early morning it will rise at noon. Mix as other bread, put in pans at once, let stand until light bake as quickly as possible, and when done brush top crust with butter.

MRS. W. B. GAFFNEY.

Centennial Best Flour, Specially for Family Use.

Oat Meal Bread.

1 cup Quaker oats
2 cups boiling water
½ tablespoonful salt
½ cup molasses
4½ cups flour
½ yeast cake

Pour the water over the oats and let stand one hour. Dissolve the yeast cake in a half pint of lukewarm water. Mix all together and in the morning put in pans or cups. Do not knead, but let rise like other bread.

MRS. L. B. STEDMAN.

Oat Meal Bread No. 2.

One cup of oat meal boiled a little thicker than for mush and salted; ½ cup of sugar; butter the size of an English walnut. Beat well, and when cool add one-third of a cake of compressed yeast dissolved in a little water, or ½ cup of home-made yeast. Stir in all the flour it will take and allow it to raise until very light. Then work in flour again to form a loaf. Put in a bread pan and let raise until very light. Bake slowly about half an hour.

MRS. H. N. RICHMOND.

Whole Wheat Bread.

Two or Three Loaves.

Take, of the sponge set the night before for white bread 1 quart, 2 tablespoonfuls of molasses and enough of the whole wheat flour to make a stiff dough. Let it rise, knead down and let rise again. Shape into loaves and when light bake one hour.

MRS. LEWIS H. SULLIVAN.

Parker House Rolls.

1 quart of flour
1 heaped tablespoonful of sugar
1 teaspoonful of salt
2 tablespoonfuls of butter
1 pint of boiling milk
¼ ounce of compressed yeast

Measure flour in bread bowl, make a well in the middle, into which put salt, sugar, butter and hot milk. Let

stand *without stirring* until lukewarm, when add the yeast dissolved in ¼ cup of warm water; stir all together to make a soft batter, still leaving a little flour around the edges; cover closely and set to rise. When very light mix in the rest of the flour in the bowl, together with enough more to make a soft dough; knead well and set to rise again. If there is time after the second rising to cut down with a knife a few times the rolls will be much more delicate. About an hour before tea, roll out with as little flour as possible to one-half inch thickness; cut out with large biscuit cutter and spread with melted butter, fold over and place together in pan. Let them rise to twice their original size. Bake in a *hot* oven.

MRS. GEO. NEWLANDS.

Rolls.

½ cup of yeast
1½ cups of scalded sweet milk
Salt
1 tablespoonful of sugar
2 eggs
1½ cups of water
Flour
1½ cups of melted butter

Mix with enough flour to make soft bread dough. Let rise three times. Bake in moderately quick oven about thirty minutes.

MRS. H. R. CLISE.

Boston Brown Bread.

1 heaping cup of corn meal
1 heaping cup of rye flour
1 heaping cup graham flour
2 level teaspoonfuls soda
2 cups New Orleans molasses
2 cups sweet milk
1 cup sour milk
1 teaspoonful of salt

Beat well, pour in buttered tins and boil four hours. Take out and place in oven for twenty minutes. Raisins, stoned, chopped and dredged with flour, may be added.

MRS. B. W. HUNTOON.

Centennial Best Flour, Specially for Family Use.

Boston Brown Bread.

"The Bostonians, you know, are most cultured 'tis said,
And its greatly on account of their Boston brown bread.
The secret of making, I'm privileged to tell,
So one cup of corn meal, dear sister, sift well;
Then add to the same one cup of *graham,
And a cup and a half of white flour;
Of molasses a cup, and an egg beaten up,
And one cup of milk that is sour.
One teaspoon and a half of soda to raise it,
And one of salt, or none would praise it;
Stir it up well, and four hours steam it,
And rest assured all will deem it
A greater treat than finest cake
That one could eat, or cook or bake."

*A cup of rye flour in place of the graham makes a darker and more moist bread. A half cup of seeded raisins is a great addition.

MRS. E. A. BOWDEN.

Brown Bread No. 2.

2 cups corn meal
1 cup flour
2 cups sweet milk
1 teaspoonful soda
1 cup rye meal
½ cup molasses
1 cup sour milk
1 teaspoonful salt

Steam three hours.

MRS. F. A. BUCK.

Graham Bread.

1 cup New Orleans molasses
⅔ cup butter and lard
Graham flour to make moderately stiff
3 cups sour milk
1 teaspoonful soda
Salt

Bake in bread tin in moderate oven.

MRS. C. H. FAIRBANKS.

Cinnamon Bread.

When bread dough is ready to knead from the sponge, take out desired amount and knead into it 1 tablespoon-

ful butter and 2 tablespoonfuls sugar. Roll out ¾ inch thick, put in pan and sprinkle cinnamon and sugar on top; lay thin slices of butter over top. Let rise well once and bake. Cinnamon may also be kneaded into dough if strong flavor is desired. MRS. J. W. WAGNER.

Mother's Currant Loaf.

Make a stiff batter at night with

3 cups warm sweet milk
½ cup yeast and flour
1 cup sugar

In the morning mix into this batter

½ cup butter
1½ cups sugar
1 teaspoonful cinnamon
½ teaspoonful nutmeg
Currants, raisins, citrons, lemon and orange peel (Fruit altogether 1 cup)
Soda the size of a pea

Add enough flour to mould into loaves. Bake well 1¼ hours. MRS. E. BOWDEN.

Tea Biscuits.

To one quart of flour and 2 teaspoonfuls of baking powder, salted, add 4 tablespoonfuls of lard; thoroughly mix, then moisten with sweet milk (using knife and not hand or spoon) sufficiently to roll out, but as soft as possible. Handle very little. Roll out about one-third inch in thickness, cut out, then place a small piece of butter on each biscuit, fold over and press down. Bake in quick oven. MRS. JOSEPH SHIPPEN.

Virginia Beaten Biscuits.

1 quart of flour
1 teaspoonful of salt
1 heaping tablespoonful of lard

Sift flour, add salt, and rub in the lard thoroughly with the hand; mix with milk or water, or half and half,

into a *very stiff dough.* Lay on bread board and beat with rolling pin until it is thoroughly smooth and pliant. When it is beaten sufficiently it will blister. Divide into equal parts the size of a small egg; with the hands mould into biscuits, stick through with a fork three times, and bake in an even, hot oven.

MRS. W. H. H. GREEN.

Ragmuffins.

Make a dough as for biscuit, roll one-half inch thick; spread with butter, cinnamon and sugar, roll up and cut off from the end the size of biscuit. *Bake quickly.*

MRS. HATFIELD.

Sally Lunn.

1½ pounds flour
1 pint new milk
3 eggs
2 ounces butter
1 teaspoonful salt
3 tablespoonfuls yeast
1 dessert spoonful sugar

Warm the milk and butter together over water until the butter is melted; beat eggs and pour over the lukewarm milk; stir in the flour and add salt and yeast. After mixing well put the whole into a well-greased tin pan and set to rise all night. Bake an almond brown in a quick oven. A delicious southern breakfast dish.

MRS. W. H. H. GREEN.

Blueberry Cake.

1 cup sugar
2 large spoonfuls melted butter
3 cups of flour
2 eggs
1 cup sweet milk
2 teasponfuls baking powder
2 cups blueberries

Cut this in squares; serve hot with butter. A fine breakfast cake.

MRS. M. H. YOUNG.

Centennial Best Flour, Specially for Family Use.

Huckleberry Muffins.

½ cup of butter
2 cups of sugar
2 cups of milk
2 eggs
1 teaspoonful of salt
2 teaspoonfuls of baking powder
1 quart of flour
1 pint of huckleberries

Cream the butter, add sugar and yolks of eggs, stir in the milk and add flour slowly. Beat the whites of the eggs very stiff and add to mixture. Have the berries picked over, washed and dried and well dusted with flour. Stir in berries last of all. Fill "patty pans" three-quarters full and bake in a moderate oven about half an hour.

MRS. J. C. HAINES.

Southern Corn Bread.

1 cup corn meal (white)
2 eggs
1 cup milk
1 cup cold cooked rice or hominy
1 even tablespoonful butter

Sift a teaspoonful of salt into the meal, then pour boiling water over it, scalding it thoroughly. Soften the rice or hominy with boiling water and then beat into the meal; add the butter, then half of the milk, next the eggs beaten light and the remainder of the milk. The mixture should be as thin as for batter cakes. Pour into a well buttered pan and place at once in the oven. Bake for half an hour.

MRS. W. A. PETERS.

Spoon Corn Bread.

1 cup white corn meal
3 eggs well beaten
3 tablespoonfuls sugar
1 quart milk
2 tablespoonfuls of flour, rounded
1 teaspoonful of salt

Heat the milk and gradually stir in the corn meal; boil about ten minutes. Take from the fire and let cool a little before stirring in the rest of the ingredients. Bake thirty-five minutes in a well buttered baking dish.

MRS. HELEN M. HUNT.

Centennial Best Flour, Specially for Family Use.

Corn Dodgers.

To one quart corn meal add a little salt and a small tablespoonful of lard; scald with boiling water and beat hard for a few minutes; drop a large spoonful in a well greased pan. The batter should be thick enough to just flatten on the bottom, leaving them high in the center. Bake in hot oven.

Practical Housekeeping.

Corn Meal Gems.

One egg well beaten, a little salt, 1 tablespoonful of sugar, piece of butter the size of an egg, 1 cup of corn meal ½ cup of whole wheat flour, 1½ teaspoonfuls of baking powder, 1 cup of milk, or enough to make batter quite thin. Have gem pans hot and bake in a quick oven. Graham flour may be used in place of the corn meal to make graham gems.

MRS. S. L. CRAWFORD.

Graham Gems.

Will Make Eight.

1 egg
2 tablespoonfuls sugar
1 cup of milk
1 teaspoonful of baking powder
1 cup of graham flour
Pinch of salt

Stir thoroughly. Bake in hot oven fifteen minutes.

MRS. M. A. KELLOGG.

Graham Muffins.

1 cup of graham flour
1 egg, beaten very light
2 small teaspoonfuls of baking powder
1 cup of wheat flour
3 tablespoonfuls of melted butter
⅔ cup of milk
A pinch of salt

Stir the milk in the flour and add the egg and butter. Beat hard before putting in pans.

MRS. W. F. BROOKES (by Mrs. H. C. Henry).

Muffins.

Equal parts of milk and water; flour enough to make a batter of the consistency of cream. Place on ice with a piece of ice also in the batter until mixture is *thoroughly chilled.* Pour into *heated* muffin rings and bake. Graham flour may be used in the same manner.

MISS FOLSOM.

Muffins No. 2.

Will Make About Fifteen.

2 heaping tablespoonfuls of sugar
1½ cups of flour
2 eggs
Scant ½ cup of butter
1 cup of milk
3 teaspoonfuls of baking powder

Cream the sugar and butter, add the beaten yolks and then the milk and flour (sifted with the baking powder). Beat well and stir in the beaten whites last of all. Bake in a moderate oven.

MRS. C. P. DAM.

Raised Muffins.

2 cups of potato water
2 tablespoonfuls of lard
2 eggs
⅔ cup of yeast
Flour to make stiff batter
¼ cup of sugar

Stir the lard into the potato water while hot. When cool add the eggs, sugar, yeast and flour. When light bake in gem pans, or muffin rings.

MRS. H. R. CLISE.

Pop-Overs.

2 eggs
1 cup flour
1 cup milk
½ teaspoonful salt

Beat eggs well, stir in a little of the milk, then a little of the flour, alternating until all is used; add the salt. Beat thoroughly just before baking. Bake in a quick oven about twenty minutes. The secret of good pop-overs is the vigorous beating.

MRS. WINFIELD R. SMITH.

Centennial Best Flour, Specially for Family Use.

Baking Powder Biscuits.

Sift together 1 quart of flour, 3 teaspoonfuls of baking powder and a little salt. Work in butter the size of an egg and add sweet milk enough to make a soft dough.

Water may be used instead of milk.

DIAMOND COOK BOOK, Minneapolis.

Premium Biscuits.

1 quart of sifted flour
3 good teaspoonfuls of baking powder
½ pint of milk
1 large teaspoonful of sugar
1 small teaspoonful of salt
2 tablespoonfuls of melted butter and lard
White of 1 egg

Mix flour and baking powder in a pan; put the milk, sugar, salt, egg and shortening in a separate pan and beat them well; then stir in the flour. Turn the soft dough out, knead a little, then roll out and cut; rub butter on top and fold over. Bake fifteen minutes.

MRS. J. O. COOPER.

Waffles.

1 pint flour
½ teaspoonful salt
3 eggs
1¼ cups milk
1 teaspoonful baking powder
1 teaspoonful of butter, melted

Mix in order given. Add the beaten yolks of eggs to milk, then the melted butter, and whites of eggs last.

H. VAUGHAN HOWELL.

Waffles No. 2.

5 eggs
1½ pints new milk
1 quart flour
3 tablespoonfuls yeast
2 teaspoonfuls salt

Beat the eggs very light, add the flour, the milk and the yeast; set to raise over night. In the morning stir them down with a spoon just as you are ready to bake them. They are better baked in the oven than in waffle irons.

MRS. GILBERT S. MEEM.

Centennial Best Flour, Specially for Family Use.

Rice Cakes.

1 cup cold boiled rice
1 teaspoonful salt
3 eggs
1 pint hot milk
1 teaspoonful baking powder

Stir rice and milk together till smooth, then add salt and eggs, well beaten; stir slowly into this enough flour to make a thin batter, and fry as you would griddle cakes.

H. VAUGHAN HOWELL.

Griddle Cakes.

1 pint sour milk
1 saltspoonful salt
1 pint (scant) flour
½ teaspoonful soda

Mix the milk, flour and salt the night before using. In the morning beat well, and just before cooking add the soda dissolved in a little boiling water. Beat well again. An egg may be added if desired.

MRS. WINFIELD R. SMITH.

Griddle Cakes No. 2.

1 pint warm water
2 tablespoonfuls of melted butter
2 teaspoonfuls of baking powder
1 tablespoonful of sugar
2 eggs, beaten separately

Add enough water to make a batter and then add the other ingredients.

MRS. J. O. COOPER.

Buckwheat Cakes.

1 pint of buckwheat
2 tablespoonfuls of corn meal
2 tablespoonfuls of wheat flour
2 tablespoonfuls of fresh yeast

Mix in a stiff batter about 9 o'clock at night; set in a warm place to rise; mix with lukewarm water. Next morning add half a teaspoonful of soda in a cup of milk; stir into the batter, thinning it sufficiently to use; salt to taste. This will serve four persons.

MRS. F. A. BUCK.

Centennial Best Flour, Specially for Family Use.

PASTRY

"No soil upon earth is so dear to our eyes as the soil we first stirred in terrestrial pies."

Puff Paste.

1 pound of flour
1 teaspoonful of salt
1 pound of butter
1 yolk of egg
1 cup of cold water

Take flour and salt and half a pound of butter; rub together till real fine, then put the yolk of egg in a cup, beat it well and fill the cup with cold water; add to the flour and butter and mix well. Take out on moulding board and work smooth. Roll out quite thin; take the other half of butter, cut in very thin slices, spread over the dough, dust with flour, then fold over from four sides, roll out again and fold; and repeat twice more. Cut in any shape, either strips or tarts, brush with egg, and bake in quick oven.

L. M. THEDINGA.

Pie Crust.

Will Make Two Pies.

½ cup of butter
½ cup lard
½ cup water
2½ cups flour
½ teaspoonful salt

Cut the shortening into the flour with a silver knife. Have water *very* cold. Mix quickly.

MRS. J. O. COOPER.

Use Frye Bruhn's Lard Substitute for Pies.

Mince Meat.

3 pounds meat after it is boiled, chopped fine
4 pounds raisins
3 pounds currants
2 pounds sugar
1 quart cider
1 teaspoonful alspice
1 teaspoonful cloves
Rind of 3 lemons
2 pounds suet, chopped fine
6 pounds apples, chopped fine
1 pound citron
1 quart brandy
1 teaspoonful mace
1 teaspoonful cinnamon
2 nutmegs grated
½ teacupful salt

Sweeten with molasses

MRS. H. C. HENRY.

English Mince Meat No. 2.

1 large beef tongue, or 2 small ones, cooked and chopped
4 pounds apples, chopped
1¼ pounds of sugar
1 pound of almonds, blanched and chopped
1 teaspoonful of cloves
2 teaspoonfuls of alspice
3 or more large tumblers of sherry or Madeira
2 pounds of raisins, stoned
3 pounds of currants, washed and dried
1 pound of suet, chopped fine
½ pound of candied citron
1 teaspoonful of cinnamon
1 teaspoonful of mace
3 or more large tumblers of brandy

Mix spices well with the meat and suet, then add the sugar, apples, fruit, etc., and brandy last. Mix all well together and put away in jars for a week before using. It should be quite wet with brandy and wine.

MRS. A. M. BROOKES.

Mince Meat No. 3.

4 pounds lean beef, boiled and chopped when cold; use 2 pounds
1 pound kidney beef suet, chopped to a powder
5 pounds chopped apples
2½ pounds stoned raisins, chopped
1 pound Sultana raisins

Use Frye Bruhn's Lard Substitute for Pastry.

2 pounds currants
¾ pound citron, chopped
½ pound almonds, blanched and chopped
2½ pounds best brown sugar
1 tablespoonful of fine salt
2 tablespoonfuls (heaping) ground cinnamon
1 tablespoonful powdered nutmeg
1 tablespoonful ground cloves
1 tablespoonful alspice
4 lemons, juice and rind grated
4 oranges, the juice
1 quart brown sherry
1 pint best brandy

Mix and keep in a stone crock in a cool place. Add a little cider and a little chopped apples when used for pies.

MRS. S. GILLESPY.

Lemon Pie.

4 eggs
2 tablespoonfuls of water
Grated rind and juice of 1 lemon
1 cup of sugar

Bake with two crusts.

MRS. M. A. KELLOGG.

Lemon Pie No. 2.

1 large lemon
½ cup of sugar
1 tablespoonful of corn starch
1 cup of milk
2 eggs
1 teaspoonful of butter
Pastry for under crust
A little salt

Bake under crust. Boil the milk, stir in corn starch and the well-beaten yolks of the eggs; add the juice and grated rind of the lemon. Turn the mixture into the shell and cover with the well-beaten whites of the eggs, to which has been added a teaspoonful of sugar. Brown in the oven.

MRS. THOMAS W. PROSCH.

Use Frye Bruhn's Lard Substitute for Pies.

Orange Pie.

Make like lemon pie No. 2, using 2 oranges and ½ of a lemon in place of one large lemon.

Cream Pie.

1 tablespoonful corn starch
1 cup granulated sugar
1 pint milk
1 egg
2 tablespoonfuls powdered sugar

Mix corn starch and sugar with the yolk of egg; scald the milk and pour over mixture slowly, stirring constantly. When well mixed turn into an undercrust that has been baked.

Beat the white of egg with 2 tablespoonfuls of powdered sugar and heap on top of pie; when it comes from oven return and brown the meringue. Have moderate oven.

MRS. L. C. SAULSBERRY.

Whipped Cream Pie.

Make a rich cream pie and let get very cold. At serving time cover thickly with whipped cream, flavored. If you like you can dust the top lightly with sifted macaroon crumbs and it will look like a meringue browned in the oven.

MRS. FRANK MANLEY, Tacoma, Wash.

English Apple Pie.

Line the side of a baking dish with pastry, leaving the *bottom of it bare.* Invert a small cup in the center of the dish and place around it the apple cut in little squares. Season with sugar to taste, a little alspice and a tablespoonful of sherry. Add a cup of cold water and put on the top crust. Bake until a straw proves the apple quite tender. In serving, raise a piece of the top crust and slip a knife under the cup. All the juice will be under the cup.

Use Frye Bruhn's Lard Substitute for Cakes.

Apple Custard Pie.

1 cup of stewed apples
½ cup of sugar
1 egg, yolk and white separated
Flavoring (lemon is good)

Stew the apples without sugar. Press them through a sieve, add beaten yolk and beat the mixture thoroughly; then add sugar and flavoring. Bake crust first, then fill with the mixture. Put whites on the top.

MRS. WINFIELD R. SMITH.

Green Apple Pie.

Peel, core and slice tart apples enough for a pie. Sprinkle over two tablespoonfuls of sugar, ½ teaspoonful cinnamon, 1 teaspoonful flour, 2 teaspoonfuls water, a few bits of butter. Put in pie tin lined with pie paste, cover with a top crust. Bake almost forty minutes.

MRS. JOHN ROSENE.

Mock Cherry Pie.

One and one-half cups of cranberries, raw and chopped; 1 cup of raisins, 1 cup of sugar, ¾ cup of water, 1 scant teaspoonful vanilla. Let stand over night. When making sprinkle a little flour on bottom crust of pie plate, also on top of mixture before covering.

MRS. JOHN F. CROWLEY.

Red Currant and Raspberry Pie.

1½ pints of currants
½ pint of raspberries
3 large tablespoonfuls of brown sugar
½ pound of short crust

Strip the currants from stem, put in a deep dish with a cup inverted in the middle; add the berries and sugar. Place a border of pastry around the edge of the dish and cover the whole with pastry. Ornament the edges, and bake from one-half to three-fourths of an hour. Strew powdered sugar on before sending to the table. Usually served hot, but very good cold.

MRS. SILLITOE.

Use Frye Bruhn's Lard Substitute for Pies.

Raspberry Meringue.

Line a pie plate with good light pastry and bake in a quick oven. While still warm spread thickly with red raspberries. Make a meringue of the whites of 4 eggs, beaten stiff with ½ cup of powdered sugar, and when it is a froth stir lightly through it ½ a pint of raspberries. Heap the meringue on top of the berries in the pie plate and brown very delicately in the oven.

MRS. W. H. de WOLFE.

Pumpkin Pie.

Sufficient for Two Pies.

2 cups of strained pumpkin
1 cup of sugar
½ nutmeg
3 eggs
3 cups of milk
1 teaspoonful of cinnamon
Pinch of salt

Steam the pumpkin after cutting it in pieces, then strain, and while warm add the milk, sugar, eggs and spices in the order named, having the eggs well beaten. Put in pan with under crust only.

MRS. EDMUND BOWDEN.

Cocoanut Pie.

½ cup of grated cocoanut
Yolks of 3 eggs
Butter size of hickory nut
1 pint of sweet milk
Whites of 2 eggs
1 tablespoonful of sugar
½ saltspoonful of salt

Beat yolks, add sugar, cocoanut and salt, then stir in the milk; add butter and bake as custard pie. Put whites on the top.

MRS. WINFIELD R. SMITH.

Pineapple Pie.

1 can of grated pineapple or 1 pineapple grated
½ cup of sugar
2 tablespoonfuls of butter
1 cup of sweet cream
Yolks of 3 eggs

Put in pan lined with rich crust and bake. Beat whites with ½ cup of sugar for meringue.

Use Frye Bruhn's Lard Substitute for Pies.

Delicious Filling for Pie.

1 cup of raisins, stoned and chopped
3 teaspoonfuls of corn starch
1 cup of boiling water
1 cup of sugar
Juice of 1 lemon

Lemon Tarts.

Line patty tin with puff paste and bake. Then fill with lemon mixture as made for lemon pie. Cover with a meringue and brown in oven.

Very nice for picnics.

Strawberry Tarts.

Bake patty shells and put in them a spoonful of strawberry jam and heap with whipped cream.

Banbury Tarts.

1 cup sugar
1 cup chopped raisins
1 egg
1 cracker, rolled fine
Juice and grated rind of 1 lemon

Stir all ingredients together and bake in pie crust as small turnovers.

MRS. JOHN F. CROWLEY.

Almond Tarts.

Yolks of 3 eggs
¼ pound of sugar
½ pound of almonds (blanched)

Beat to a cream the eggs and sugar, adding the almonds, which have been blanched and pounded to a paste. Bake in tart tins, which have been lined with puff paste, ten minutes.

MRS. C. P. DAM.

Use Frye Bruhn's Lard Substitute for Pastry.

Chess Cakes.

Will Make One Dozen.

1 cup of sugar
½ cup of butter
1½ cups of raisins, seeded, chopped fine
1 cup of English walnuts, chopped fine
1 whole and yolks of 2 eggs

Beat butter and sugar to a cream, then add the eggs, raisins and nuts. Mix all thoroughly together. Bake in patty tins in pie crust.

MRS. JOHN ROCKWELL McVAY.

Use Frye Bruhn's Lard Substitute for Pastry.

DESSERTS

"If you could make a pudding wi' thinking o' the batter, it 'ud be easy getting dinner."—George Eliot.

Old English Plum Pudding.

2 pounds currants
1½ pounds seeded raisins
¼ pound citron, chopped
Tablespoonful of cinnamon
1 nutmeg or half teaspoonful of mace
1 pound kidney suet, rubbed to crumbs
10 eggs and a little salt
Flour enough to stick together

Dredge fruit, after being chopped, with the flour. Work into it the beaten yolks of the eggs; dredge with more flour, add the well-beaten whites, more flour if needed; boil four hours. If not eaten at once, warm the day when eaten.

When pudding is taken from the boiler, as soon as cool enough to handle the cloth, untie string and tie up tight and make pudding smooth and round. Leave tied this way until after second boiling. *Hang* pudding until used.

Serve with brandy sauce or a hard sauce.

MRS. S. GILLESPY.

Plum Pudding No. 2

1 egg
1 cup suet
2 cups of raisins, stoned
1 teaspoonful of cloves
3 even cups of flour
1 cup of black molasses
1 cup of sweet milk
1 cup of currants
2 teaspoonfuls of cinnamon
1 teaspoonful of soda

Steam four hours.

MRS. E. P. FERRY.

Plum Pudding With Ice Cream.

Make the plum pudding as usual and turn out onto a flat dish. Pour over it a wineglass of brandy and send to the table burning. Have a brick of ice cream frozen very hard, and on each slice of the hot pudding lay a slice of the cream. Delicious.

MRS. FRANK MITCHELL.

Christmas Pudding.

1 pint and 3 gills of flour
½ pint of suet, chopped
½ pint of molasses
½ pint of sweet milk
½ pint of raisins
¾ teaspoonfuls of soda

Mix well together, adding the soda dissolved in a little of the milk before putting in all the flour. Steam in a mould three hours. Serve with wine sauce. This pudding may be made richer by increasing the quantity of raisins and adding a little chopped citron.

MRS. CALVIN VILAS.

Suet Pudding.

Will Serve Eight.

1 cup of suet
1 cup of milk
1 cup of raisins
1 teaspoonful of soda in the molasses
1 teaspoonful of salt
1 cup of molasses
2 cups of flour
1 cup of bread crumbs
1 teaspoonful each of cinnamon, cloves and allspice

Steam three hours; chop suet fine; add molasses, milk, bread crumbs, salt and spices; add flour and the raisins; mix well. Put in greased mould and steam. Serve with creamy sauce.

Candied orange, lemon and citron peel and currants may be added.

MRS. LEWIS H. SULLIVAN.

Steamed Pudding.

1½ cups whole wheat flour
1 cup milk
1 level teaspoonful soda
1 cup seeded raisins
½ cup molasses

Mix soda with flour, roll the raisins in the flour. Mix together. Steam three hours.

MRS. L. B. STEDMAN.

Steamed Graham Pudding.

Will Serve Twelve.

2 cups of graham flour
1 cup of molasses
1 egg
½ teaspoonful of cloves
A little nutmeg
1 cup of milk
1 cup of raisins
1 teaspoonful of soda
½ teaspoonful of cinnamon
A pinch of salt

Put the flour in a basin, then add the other ingredients. Mix thoroughly. Flour the raisins. Steam three hours. Serve with wine sauce.

MRS. M. F. BACKUS.

Date Pudding.

Will Serve Six.

1 coffee cup brown sugar
1 coffee cup fine bread crumbs
3 eggs
½ teaspoonful salt
1 coffee cup suet, minced fine
¾ pound dates, stoned and chopped
½ glass brandy, good measure
2 teaspoonfuls cinnamon

Steam in buttered mould two hours. This needs no wetting but the eggs and brandy.

MRS. WEBSTER BROWN.

Nut Pudding.

1 cup molasses
1 cup chopped suet
1 cup sweet milk
1 cup seeded raisins
2½ cups flour
¼ cup citron or figs
1 grated nutmeg
1 teaspoonful of soda
1 pound English walnuts, chopped not too fine

Mix and steam two and one-half hours. Serve with whipped cream sauce.

MRS. S. L. CRAWFORD.

Batter Pudding.

3 eggs
1 pint sweet milk
2 large tablespoonfuls of flour to each egg

Beat the eggs very light, add flour and milk. Boil in pudding cloth *one hour*. If the water *stops* boiling the pudding will be *heavy*. Have the cloth wet and have it well buttered before it is ready for the batter to be put in. Take out when hour is up and serve hot. Serve with hard or cottage pudding sauce.

MRS. S. GILLESPY.

Bachelor's Pudding.

4 ounces grated bread
4 ounces apples
3 eggs
4 ounces currants
2 ounces of sugar
½ teaspoonful nutmeg
½ teaspoonful lemon essence

Pare, core and mince the apples very fine, sufficient when minced to make four ounces; add to these the currants, the grated bread and sugar; whisk the eggs, beat these up with the remaining ingredients, and when all is well mixed put in a buttered dish, tie down with a cloth and boil for three hours.

MRS. O. T. O. NUTT.

Baked Indian Pudding.

3 pints milk
Butter size of an egg
3 gills molasses
10 heaping tablespoonfuls meal

Scald the meal with the milk, then stir in the butter and molasses. Bake four to five hours.

MRS. S. W. CLARK.

Kentucky Roll.

1 pint flour
1 teaspoonful salt
1 cup water
1 cup sugar
1 teaspoonful baking powder
Butter size of a duck egg

Milk enough to make a dough which can be rolled like biscuit; cover the sheet of dough with berries or any small fruit and roll like jelly cake. Place in a pan and pour over the water and sugar. Bake in a moderate oven half an hour and serve with whipped cream.

MRS. BONE.

Roly Poly Pudding.

1 cup jam
2 cups flour
Salt
1 cup suet
1 teaspoonful baking powder

Chop suet fine, mix with flour, salt and baking powder; add enough water to make stiff paste; roll very thin. Spread on the jam, roll paste, and tie in floured cloth, previously wrung out of very hot water. Tie ends securely, leaving room to swell; put in kettle of boiling water and boil fast for two hours. The same paste can be used with currants or raisins and served with sweet sauce, but do not roll the paste.

MRS. BONE.

Peach Cobbler.

Fill a shallow pudding dish with ripe peeled peaches, leaving in the pits to increase the flavor; half fill the dish with cold water, sweeten to taste and cover with a rich pie crust. Bake in a moderate oven and serve either hot or cold, with cream.

MRS. O. T. O. NUTT.

Blackberry Pudding.

1 egg, well beaten
1 cup flour
1 small tablespoonful sugar
½ cup milk
1 heaping teaspoonful baking powder
Stewed blackberries

Fill a dish half full of hot stewed blackberries, sweetened; make a batter of the preceding ingredients and

drop by spoonfuls on top of the berries. Steam for twenty minutes, putting a cloth under the lid of the steamer. Serve with cream.

MRS. FRANK MITCHELL.

Fig Dessert.

1 pound pulled figs
1 pound pecans or walnuts
2 cups water
2 tablespoonfuls sugar
½ pint whipped cream

Cut off the figs opposite the stem and remove the pulp from fig. Chop the nuts fine and mix with the pulp. Fill the fig with the mixture and close the opening by pressing together. Dissolve the sugar in the boiling water and cook the figs in it for twenty minutes.

Place the figs in a dish for serving and pour the syrup over when cool and add the whipped cream.

MRS. FRED RICE ROWELL.

Fig Pudding No. 1.

1 cup of molasses
1 cup of suet, chopped fine
1 cup of milk
3¼ cups of flour
1 pint of figs, chopped
½ nutmeg
1 teaspoonful of cinnamon
1 teaspoonful of soda
2 eggs

Steam four hours.

MRS. GREGORY.

Fig Pudding No. 2.

½ pound of figs
1 teacup of milk
3 ounces of butter
¼ pound of bread crumbs
2½ ounces of sugar
2 eggs

Chop the figs fine. Beat the butter, sugar and eggs together; add milk, crumbs and figs. Steam three hours.

MRS. HATFIELD.

To Cook Italian Prunes.

There is as much in the preparation of the prunes *before* cooking as in the quality of the prunes. Whenever this is borne in mind, a nice dish of first-class prunes

is pleasing to the eye and delicious to the taste. Soak the prunes for twelve hours in water enough to cover them. Put them in this same water over a slow fire to cook, adding a little sugar if not sweet enough for your taste. Let them *simmer* slowly until well cooked. This slow cooking will expand them more than the water has done, and does not destroy the flavor.

Another way is equally as good. Wash your prunes nicely, as in the first process, put in a porcelain-lined stew pan or kettle, pour over them enough cold water to cover them. Set them on the back of the cooking range, which is supposed to have fire in it, and let them stay there, heating through slowly, until nearly ready to serve. At the last moment bring them forward to the hot portion of the range and let them boil up quickly. Some prefer this method to the first. Slow heat and the soaking process, to make the fruit expand, brings out all the flavor, and is the secret of disfavor or popularity.

PACIFIC TREE AND VINE.

Prune Whip.

½ cup of best prunes, after they are stewed, drained and put through a sieve
Whites of 5 eggs
3 tablespoonfuls of sugar

Beat the eggs very light, add the sugar and prunes and beat again. Bake half an hour in a moderately quick oven. Serve hot with whipped cream.

MRS. J. D. LOWMAN.

Prune Float.

Boil prunes until they are so tender they will fall to pieces. Sweeten them and squeeze through a fine sieve. Whip cream until stiff, make a round mound of whipped cream about the size of a tart, put a tablespoonful of the prune substance in the center and serve cold.

MRS. NATHANIEL WALDO EMERSON, Boston.

Stuffed Prunes.

Wash two pounds of nice prunes, cover with cold water and soak over night. Next morning drain, saving the water. Remove the stones without spoiling the shape of the prunes. Put an almond in each place from which a stone was taken. The almonds must be blanched and slightly roasted. Add to the water one teaspoonful of vanilla sugar, or a tiny bit of vanilla bean, and a half cup of sugar; bring to a boil and skim. Boil two minutes, add prunes; when hot lift carefully and put aside to cool. A tablespoonful of soaked gelatine may be added when the prunes are hot. This will give a creamy, clear sauce. By permission of

MRS. S. T. RORER and The Household News Co.

Prune Pudding.

1 cupful stewed and stoned prunes
1 tablespoonful corn starch
1 pint of milk
¾ cup sugar
3 eggs
1 tablespoonful butter

Let the milk come to a boil, then add corn starch, sugar, eggs and butter, mixed with a little cold milk; chop prunes, put in a buttered dish and pour the mixture over. Bake twenty minutes and serve with whipped cream.

MRS. C. E. BURNSIDE.

Batter Fruit Pudding.

1 cup fruit
1 egg
1 cup sweet milk
2 cups flour
A little grated nutmeg
1 cup sugar
2 tablespoonfuls melted butter
3 teaspoonfuls baking powder

Stir the butter, sugar and egg together, add the milk, baking powder in the flour, and lastly the fruit dredged with flour. Any sort of acid fruit, fresh or preserved, may be used, as plums or peaches. Bake about twenty-five minutes in a moderate oven and serve with fruit sauce.

MRS. A. W. ENGLE.

Dutch Pie.

1 pint of flour
1 cup of milk
½ teaspoonful of soda
2 tablespoonfuls of melted butter
1 egg
1 teaspoonful of cream of tartar
A little salt

Mix like a batter, pour into a pudding dish and stick quartered apples thickly through it. Sprinkle with sugar and bake in a moderate oven about half an hour. Serve with hot sauce.

MISS MALTBY.

Baked Apples.

Pare, core and cut in thin slices the apples, sprinkle sugar between each layer and bake. They will be candied and excellent.

MRS. A. J. FISKEN.

Apple Scallop.

Pare and core four good-sized tart apples and cut them into slices. Put a layer of bread crumbs into the bottom of a pudding dish, then a layer of apples, then a layer of chopped English walnuts, then a sprinkling of sugar, then crumbs again, and so continue until the dish is filled, having the last layer crumbs. Pour over half a cup of water, or, if you have it, sweet cider, and bake half an hour. Serve **hot**, plain or with sugar.

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Apple Float.

3 apples, very tart
1 egg
1 cup of granulated sugar

Bake the apples with skin on and without water. When done scrape out the pulp, mix well with the sugar and let get cold. Beat to a stiff froth the white of one egg, add to apples and beat for nearly half an hour. Serve with soft custard. Looks like a mound of snow and tastes fine.

MRS. JOSEPH SHIPPEN.

Apple Trifle.

3 pints apples (pared, cored and quartered)
Grating of nutmeg
½ pint water
1 cup sugar
3 pints whipped cream

Place the water and apples in stew pan and boil until tender; then add sugar and nutmeg and cook for ten minutes. Set away to cool. At serving time put apples in deep glass dish and heap the whipped cream on top. Very delicate and good.

MRS. C. P. DAM.

Apple Dessert.

Wash and core eight tart apples. Boil until tender and remove the skins. Make a syrup of one cup of sugar, a little water and the juice of two oranges. Boil until thick, pour over the apples and chill before serving.

GERTRUDE CARPENTER.

Apple Pudding.

Will Serve Four.

4 apples
2 eggs
3 tablespoonfuls water
Sugar, nutmeg

Pare and quarter the apples and put in a pudding dish; sprinkle with sugar and nutmeg to taste. Pour over the yolks of eggs beaten with the water. Bake. Beat whites stiff and put over the pudding as a meringue just before serving.

MRS. J. K. BROWN.

Roxbury Pudding.

Cover the bottom of a pudding dish with strained apple sauce, sweetened and flavored with vanilla. Make a custard of the yolks of 5 eggs, 1 pint of milk, the grated rind of 1 lemon and a small pinch of salt. Cook in a double boiler until smooth, pour over the apple sauce and place in a warm oven until the custard sets. Make a meringue of the whites of the eggs and about a pound of powdered sugar. Pour this over the custard already baked and brown very slightly. Serve cold.

MRS. LOUISE A. TOMPSON.

Baked Pears.

Put no water into the pan in which the pears are baked unless the oven is very hot. Make a syrup of sugar and water and pour over the pears while they are hot. Serve with cream.

MRS. C. E. SHEPARD.

Walled Peaches.

Cut off the top of a loaf of stale sponge cake, scoop out the inside, leaving enough for a substantial wall; fill with canned peaches, sprinkle with pulverized sugar and heap with whipped cream.

MRS. L. H. GRAY.

Porcupines.

Make little round sponge cakes; into these stick split almonds, blanched. Lay them in a dish and over them pour a fine cold boiled custard flavored with vanilla. Almonds blanched and rubbed to a smooth paste can be added to the custard.

Orange Pudding.

1 cup stale bread crumbs
2 eggs, yolks and whites
½ cup of sugar
1½ cups of milk
Grated rind of 1 and juice of 2 small oranges

Soak the crumbs in the milk until soft and beat to a pulp. Mix with this the orange rind and juice, the beaten yolks and sugar, and lastly the whites whipped very stiff. Bake in a pudding dish or in custard cups set in a pan of hot water, in a moderate oven, about fifteen or twenty minutes. Serve with golden sauce or whipped cream.

MRS. HELEN M. HUNT.

Raisin Puffs.

2 eggs
2 tablespoonfuls of sugar
1 cup of seeded raisins, chopped fine and floured
⅓ cup of butter
1 cup of sweet milk
2 cups of flour
3 teaspoonfuls of baking powder

Steam in cups one hour, and serve with lemon sauce.

ANNA BEACH.

Snow Balls.

Beat the yolks of 3 eggs light, then add gradually 1 cup of sugar, beating all the time. When very light add 2 tablespoonfuls of milk, 1 cup of flour and beat again. Beat the whites of the eggs to a stiff froth, add quickly to the batter with 1 rounded teaspoonful of baking powder. Fill buttered cups two-thirds full and steam twenty minutes. Roll in powdered sugar and serve at once with hard sauce. By permission of

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Sponge Pudding.

½ cup of sugar
2 eggs, beaten separately
1 teaspoonful of baking powder
1 tablespoonful of butter
½ cup of milk
1 cup of flour

Steam in mould three-fourths of an hour and serve with brown sauce.

MISS HOPKINS.

Sponge Pudding No. 2.

¼ cup of sugar
½ (generous) cup of flour
1 pint of boiled milk
¼ cup of butter
Yolks of 5 eggs
Whites of 5 eggs
Little cold milk

Mix the sugar and flour, wet with a little cold milk, and stir into the boiling milk. Cook until it thickens and is smooth; add the butter, and when well mixed stir it into the well-beaten yolks of the eggs; then add the whites, beaten stiff. Bake in cups or a shallow dish in a hot oven. Place the dish in a pan of hot water while in the oven. Serve with wine sauce.

MRS. C. E. SHEPARD (From Mrs. Lincoln.)

Banana Puffs.

Will Serve Six.

1 cup of sugar
1 cup of flour
1 teaspoonful of baking powder
¼ cup of water
3 eggs
3 bananas, sliced

Stir the bananas into the batter, half fill buttered cups and steam one hour. Serve with liquid sauce or clear cream.

MRS. RICHARD C. STEVENS.

Cherry Pudding.

2 eggs
½ cup butter
¾ cup sugar
1½ cups flour
1 cup canned cherries, drained free of juice
1 teaspoonful baking powder

Bake forty minutes. Serve with sweet sauce.

MRS. JOHN ROSENE.

Bread Croquettes.

1 pint bread crumbs
1 teaspoonful cinnamon
Whites of 2 eggs (unbeaten)
½ cup of chopped walnuts
Grated rind 1 lemon

Rub crumbs fine, add seasoning and eggs, and lastly the nuts. Form into croquettes, dip in egg and crumbs and fry. Serve with liquid sauce. By permission of

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Tapioca Cream.

Will Serve Six.

3 tablespoonfuls pearl tapioca
⅔ cup sugar
1 quart rich milk
3 eggs
1 pinch salt
Any flavor desired

Cover the tapioca with cold water and let stand three hours, or over night. Place the milk in a rice boiler, and when it has reached the boiling point stir in the tapioca. As soon as the latter becomes clear add the yolks, beaten to a cream with the sugar and thinned with a little cold milk. Stir this in carefully and keep stirring until a thin custard is formed. Then pour into a buttered dish, cover with a meringue made of the beaten whites, and brown in the oven. Serve cold with cream and sugar.

MRS. C. P. DAM.

Tapioca Cream No. 2.

2 tablespoonfuls tapioca
White 1 egg
Sugar
Yolks of 12 eggs
1 pint rich milk
Flavoring

Put the milk on the stove to heat, beat the yolks of the eggs, sweeten and flavor to taste; add the tapioca, which has been previously soaked; add this mixture to the boiling milk and cook till it thickens (must not boil), stirring constantly. Pour into a custard dish. Make a meringue of the white of an egg, spread over the top and brown lightly. Serve cold. A good way to use the yolks of eggs after making angel cake.

MRS. M. A. KELLOGG.

Rice Dessert.

¼ pound rice boiled in one quart fresh milk
1 tablespoonful gelatine
1 cup almonds
1 teaspoonful butter
1 tablespoonful vanilla
Sugar
1 quart whipped cream

Boil the rice until very tender, but preserve the grain. Before it is cold add the gelatine (dissolved) and butter. When very cold add the almonds, blanched and chopped very fine; then add the vanilla and whipped cream. Pour in dish and serve very cold.

MRS. M. A. KELLOGG.

Raw Rice Pudding.

2 quarts rich sweet milk
1 cup sugar
⅔ cup rice
½ teaspoonful salt
½ nutmeg, grated

Wash the rice, drain off the water and add the milk and other ingredients. Bake about two hours in a slow oven, stirring two or three times the first hour. Serve cold.

MRS. R. W. EMMONS.

Stuffed Bananas.

6 bananas
1 tablespoonful hot water
1 cup cream
1 tablespoonful gelatine
1 tablespoonful cold water
Powdered sugar

Turn back a section of skin from the bananas, scoop out the inside and press. Dissolve the gelatine in the cold water; when soft add the hot water. Whip the cream, add the pulp, gelatine and a little powdered sugar. Fill the banana skins, replace the section of skin and place on ice.

ADELAIDE M. BLACKWELL.

Snow Pudding.

¼ box gelatine
1 cup boiling water
¼ cup lemon juice
¼ cup cold water
1 cup sugar
Whites of 3 eggs

Custard.

Yolks of 3 eggs
½ saltspoonful salt
3 tablespoonfuls sugar
1 pint hot milk
¼ teaspoonful vanilla

Pour the cold water over the gelatine; after a few minutes pour on the hot water; add the sugar and lemon juice and allow it to boil. Put in wet moulds. When serving put the custard around it, and over this the beaten whites, sweetened.

H. ALICE HOWELL.

Lemon Honey.

1 pound sugar
6 eggs
¼ pound butter
Juice and rind of 3 lemons

Beat the eggs well, cream the butter and add the other ingredients. Cook like custard in a double boiler. This will keep several weeks and can be used for cheese cakes or pies. If it is to be used at once a couple of the whites of the eggs may be left out for frosting.

MISS MALTBY.

Floating Island.

Will Serve Eight.

1 quart milk
1 tablespoonful sugar
5 eggs
Flavoring

Put the milk on in the double boiler and when it boils add the yolks of the eggs, well beaten, and the sugar. Stir well until the mixture thickens and then add the flavoring. Pour into a mould and remove to a cool place. When cool pour it into the dish in which it is to be served and beat the whites of the eggs to a stiff froth and drop on the top with bits of jelly. This also makes a very nice and wholesome dish for the sick.

MRS. N. H. LATIMER.

Chocolate Pudding.

¾ cup of milk
1 cup of flour
4 eggs beaten separately
2 squares chocolate
1 cup sugar
Pinch of cinnamon
1 heaping teaspoonful baking powder

Cook the milk and chocolate together and cool. Mix the remaining ingredients as for sponge cake, add the chocolate and steam one hour. Serve hot with whipped cream.

MRS. A. L. HAWLEY.

Chocolate Bread Pudding.

10 tablespoonfuls of bread crumbs
1 pint of sweet milk
6 tablespoonfuls of grated chocolate
4 eggs
1 cup of sugar

Put crumbs, milk, sugar and chocolate together on stove. When boiling add yolks of eggs and let thicken like custard and pour into a pudding dish. Beat whites stiff with sugar, put in oven on a sheet of manila paper and brown, then slip carefully off on the pudding.

MISS NANCY BREWER.

Chocolate Custard.

Will Serve Six.

Stir into one quart of milk three bars of chocolate, grated; sweeten and flavor with vanilla. Let it boil up once or tfice, take from fire and cool; beat yolks of four eggs and stir in, then the whites beaten to a stiff froth; pour in pudding dish and bake fifteen or twenty minutes. To be eaten warm.

MRS. WEBSTER BROWN.

Chocolate Blanc Mange.

Will Serve Six.

1 quart of milk
3 tablespoonfuls of grated chocolate
½ box of gelatine
1 pint of cream, whipped
Sugar

Dissolve the gelatine in a little of the milk, heat the rest, stir in dissolved gelatine, one teaspoonful of vanilla, and sugar to make quite sweet; pour out, and when *set* but *not hard* stir in the whipped cream. Put in moulds and set on ice in a very cold place. This is delicious.

MRS. WEBSTER BROWN.

Chocolate Cream.

Will Serve Six.

½ box of gelatine
1 cup of white sugar
½ cup of grated chocolate
1 pint of milk
½ pint of cream
1 teaspoonful of vanilla

Dissolve the gelatine in cold water; add to this the grated chocolate, sugar and milk. Stir all together and cook five minutes in a double boiler. Then add the cream and boil one minute. Flavor with vanilla and pour into a mould to cool. Serve with whipped cream.

MRS. G. W. BOARDMAN.

Orange Cream.

1 pint of cream
A little of the grated rind
Yolks of 3 eggs
Juice of 3 oranges
1 cup of sugar
1 ounce of gelatine
½ cup cold water

Soak the gelatine in half a cup of cold water. Grate the rind and squeeze the juice of the oranges. Take half the cream and put in a double boiler. Add the beaten yolks and sugar; stir, and when it begins to thicken add the gelatine. When it has cooled a little add the orange juice and rind, beat and add remainder of cream. Put in moulds and serve with whipped cream.

MRS. S. L. CRAWFORD.

Corn Starch Pudding.

Will Serve Six.

1 pint of sweet milk
3 tablespoonfuls of corn starch
Whites of 3 eggs
3 tablespoonfuls of sugar
A little salt

Put milk in a pan and set in a kettle of hot water. When the milk boils add the sugar, then the corn starch dissolved in a little cold milk, and the whites of the eggs whipped to a stiff froth. Beat the mixture and let it cook a few minutes, then flavor with lemon, pour in a mould and set on the ice. This can be made with water instead of milk, in which case add another tablespoonful of corn starch, a walnut of butter and flavor with the juice of a large lemon. Serve with custard sauce.

ANNA BEACH.

Lemon Pudding.

Mix 3 large tablespoonfuls of corn starch in cold water to dissolve it. Pour on 3 cups of boiling water, stirring all the time over the fire. Add 2 cups of sugar, 2 eggs beaten separately, rind and juice of 2 lemons. Bake about five minutes. Serve cold with cream.

MRS. FRANK BEACH.

Sponge Whips.

2 eggs, beaten separately
½ cup milk
1½ cups flour
½ teaspoonful soda
1 cup sugar
3 dessert spoonfuls butter
1 teaspoonful cream tartar
½ teaspoonful salt
Flavor with lemon

Bake in small round tins. Take off center of tops and take out enough of the cake to fill in one tablespoonful of whipped cream. Put back covers and frost them.

Fruit Salad.

Equal quantities of canned pineapple, oranges and bananas, cut in small dice-shaped pieces. To be served with a spoonful of powdered sugar on the side of each plate.

MISS HOPKINS.

Fruit Jelly.

¾ box gelatine
6 figs
9 dates
½ pint boiling water
2 lemons
2 oranges
10 nuts of any kind
2 cups sugar
½ pint cold water

Soak the gelatine in the cold water for one hour; then add the boiling water, the juice of the lemons and the sugar. Strain and let stand til it begins to thicken. Stir in all of the fruit cut into small pieces and let it harden. Pour into a mould.

MRS. FRED RICE ROWELL.

Fruit juice left after using canned fruits may be utilized by making fruit jelly. Always add the juice of one or two lemons. The amount of sugar required depends on the fruit used. It requires half a box of gelatine to one quart.

Fresh fruit may be added, raisins, candied fruits or nuts. Any combination may be used. Serve with whipped cream.

Orange Charlotte.

⅓ cup cold water
⅓ cup boiling water
Juice of 1½ lemons
Whites of 3 eggs
⅓ box gelatine
1 cup sugar
1 cup orange juice and pulp

Soak the gelatine in cold water until soft. Pour in the boiling water, add the sugar and lemon juice, also orange juice and pulp, with a little of the grated rind. Strain and cool in a pan of ice water. Beat whites of eggs stiff, and when the jelly begins to harden beat until light, then add the whites and beat together until stiff enough to drop. Pour into a mould and let stand for a couple of hours. Serve with soft custard made from the yolks of the eggs.

MRS. B. F. BUSH.

Charlotte Russe.

1 quart of good cream
¾ cup of powdered sugar
½ gill of sherry (if you use wine)
½ pound of lady fingers
½ box of gelatine
1 teaspoonful of vanilla

Cover the gelatine with cold water and let it soak for a half hour. Whip the cream and lay it on a sieve to drain. Line two plain two-quart moulds with the lady fingers. Now turn the cream into a large basin and place it in a pan of cracked ice; add to the soaked gelatine just enough boiling water to dissolve it. Now add the sugar carefully to the cream, then the vanilla and wine, and last, strain in the gelatine. Commence to stir immediately; stir from the sides and bottom of the basin until it begins to thicken, then pour into the moulds and set away on the ice to harden.

Chopped pistachio nuts may be sprinkled over the top just before serving. By permission of

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Parisian Charlotte.

¼ box of gelatine
1 cup of grated cocoanut
¼ pound of macaroons
4 eggs
1 quart of cream
¼ lb. of stale lady fingers
2 tablespoonfuls of sugar

Cover the gelatine with cold water and let it soak a half hour. Whip one-half the cream and stand it away until wanted. Put the remaining half to boil in a farina boiler. Beat the eggs and sugar together until light (do not separate the eggs), stir into boiling cream and stir one minute until it thickens; add the gelatine, take from the fire, add a teaspoonful of vanilla and the lady fingers, macaroons and cocoanut, and turn into a basin. Now place the basin in a pan of cracked ice, and stir *constantly* until it just begins to thicken; then add the whipped cream and stir very carefully until thoroughly mixed. Wet a fancy mould with cold water, turn in the mixture and stand on the ice to harden.

Or, cut the center out of a one-pound stale sponge cake, leaving a bottom and sides about a half inch thick, and pour the mixture into this instead of the mould. Serve with sauce. By permission of

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Cocoanut Charlotte.

Grate one cocoanut, pour over it one pint of boiling water. Stir well. When cool wring it in a cheese cloth and set this water, or milk, away until cold. Cover ½ box of gelatine with ½ cup of cold water. Whip 1 pint of cream, skim the cocoanut cream from the top of the milk and add to the gelatine; add ½ cup of the water also and stir over the fire a moment till the gelatine is dissolved. Add to the whipped cream ⅔ cup of powdered sugar; then the gelatine and cocoanut cream; stir it at once and stir continually until it begins to thicken. Turn in a mould and stand away to harden. When ready to serve turn out and garnish with preserved chestnuts. Pour over the chestnut syrup as a sauce. This is both good and sightly. By permission of

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Banana Cream.

5 large bananas
5 ounces sugar
2 lemons
½ pint cream
½ ounce gelatine
½ cup cold water
½ cup hot water
½ wineglass brandy

Skin and wash the fruit, add sugar; soak the gelatine in the cold water until soft; pour in the hot water. Whip the cream stiff, add the fruit, brandy, juice of lemons, grated rind of one lemon, and the gelatine. Beat a few minutes, fill a mould and set on ice for four or five hours.

MRS. J. C. HAINES.

Dorchester Club Pudding.

1 cup of hot milk
½ cup of stale sponge cake crumbs
½ cup of whipped cream
2 teaspoonfuls of powdered sugar
1 teaspoonful of salt
1 cup of grated apple
2 eggs
1 lemon (juice)
½ cup of sugar

Soak the cake in the hot milk until soft. Beat the yolks, add sugar, salt, grated rind and juice of half the lemon, and stir this into the milk. Whip the cream. Grate the apple quickly into the mixture, add the cream and turn into a buttered pudding dish and bake about half an hour or until it puffs all over. When slightly cooled cover with a meringue made of the whites of the eggs, powdered sugar and lemon, and brown in the oven.

MRS. LINCOLN,
(In the American Kitchen Magazine.)

Peach Snowballs.

⅓ box Knox's gelatine
Juice and rind of 1 lemon
Whites of 3 eggs
Small pinch of salt
Flavor with vanilla

Cover the gelatine with cold water; when soft add boiling water to make a full pint or a little more; strain it on a platter; when cool break into it the whites of the eggs and beat until it begins to stiffen. Add a little sugar, lemon juice and grated rind, salt and vanilla, also about half a pint of canned peaches, pineapple or other fruit, reduced to a smooth pulp through the colander. Have the fruit very sweet. Beat all together until stiff and foamy, then mould in café or egg cups. Set them aside to harden. Serve with whipped cream.

Ruby Cream.

½ pint tapioca
Rind and juice of 1 lemon
½ pint currant jelly
1½ pints water
4 ounces sugar

Soak tapioca in ½ pint cold water over night; *simmer* the soaked tapioca and lemon rind cut in pieces in one pint of water until clear; skim out rind and stir in the sugar and jelly and lemon juice; *simmer* a few minutes and pour into dish for serving. Just before serving make a snow of sweetened whipped cream or a meringue made with the whites of four eggs and powdered sugar, and pour over the tapioca cream.

MRS. CORWIN S. SHANK.

Fruit Glacé.

Pour over 1 teacupful granulated sugar ½ pint hot water; let it boil without stirring a few moments; cut oranges into eighths and dip each piece into the syrup; lay on a dish to cool. Take English walnuts and treat the same way. When cool pile the nuts in the center of a pretty dish and lay the oranges around them.

MRS. LOUISE A. TOMPSON.

Vanity Pudding.

Will Serve Eight.

Whites of 6 eggs
Jelly or fruit
6 tablespoonfuls powdered sugar

Beat eggs to a very stiff froth; add gradually the sugar, beating not less than thirty minutes. Put in two tablespoonfuls of preserved peaches or small fruits and beat ten minutes longer; set on ice or in a cool place. Serve with rich cream.

MRS. EDWARD WHEELER.

Spanish Cream.

1 pint milk
2 eggs (yolks and whites)
¼ box gelatine
½ cup sugar
Vanilla

Pour the milk over the gelatine and let stand an hour; strain, put on the stove and let come to a boil; stir in the beaten yolks of the eggs and the sugar; cook one minute. Take from the stove and add the whites whipped stiff; flavor, pour into moulds. Serve with whipped cream.

MRS. HELEN M. HUNT.

Omelette Soufflé.

Will Serve Six or Eight.

Whites of 9 eggs
2 tablespoonfuls powdered sugar
Yolks of 2 eggs
6 macaroons, crumbled fine
1 teaspoonful vanilla

Beat the yolks very light; add the sugar, stirring them together very thoroughly, then add vanilla. Beat the whites very light and carefully and lightly add the beaten yolks and sugar, a little at a time. Have ready a cold plate onto which pile the mixture, a little at a time, but quickly, sprinkling each spoonful with the macaroons. Make the pile high and dome-shaped. Bake in a moderate oven about fifteen minutes.

MRS. J. D. LOWMAN.

Virginia Caramel Custard.

1 quart milk
5 eggs
¼ pound sugar
Pinch of salt

Flavor, rosewater or almond, 1 dessert spoonful

Separate the whites from the yolks of the eggs; beat sugar and yolks together, add the well-beaten whites and mix with the milk, flavor and pour into a buttered mould or tin; set immediately into a pan of boiling water in a moderately hot oven. About half an hour will be required to set it firmly. When nicely browned and puffed up touch the middle with a knife blade; if it cuts as smooth there as around the sides it is done. Be careful

not to overdo. Let the custard stand until perfectly cold, turn out gently on a plate, dust thickly with sugar, place in upper part of hot oven. The sugar melts at once and browns without heating the custard.

MRS. GEORGE HEILBRON.

Pineapple Pudding.

Will Serve Six.

Pour off the syrup from one can of sliced pineapple, add to it one cup of sugar; cook without stirring until it ropes. While this is cooking cut the slices of pineapple into small dice, arrange in the serving dish and pour over it the syrup. When cold put a layer of lady fingers over the pineapple and heap whipped cream on the lady fingers.

MRS. HINCHLIFFE.

Pineapple Pudding No. 2.

6 eggs — 2 cups sugar
½ cup of butter — 1 can grated pineapple
5 tablespoonfuls of bread crumbs

Add juice the last thing. Bake one-half hour, watching carefully, as much depends upon the baking. Serve cold with whipped cream.

MRS. A. L. HAWLEY.

Pineapple Tapioca.

1 cup tapioca (pearl) — 3 lemons
Cold water — 1 can pineapple
1½ cups sugar — ½ cup water
Whites of 3 eggs

Soak the tapioca over night in cold water. In the morning drain and add the half cup of water, sugar, pineapple and juice of lemons. Cook until clear in double boiler. Cool slightly, then add whites, beaten stiff. Serve with whipped cream.

MRS. A. D. BISHOP.

Jelly Cream.

1 cup jelly (any kind desired)
1 cup water
2 tablespoonfuls brown sugar

Boil together till well dissolved, then add one tablespoonful corn starch wet with cold water. Let boil up once and serve cold with whipped cream.

MRS. JOHN F. CROWLEY.

Strawberry Gelatine.

1 box of gelatine
2 lemons
½ cup cold water
1 quart of strawberries
1½ cups of sugar
1 pint of boiling water

Soak the gelatine one hour in the cold water. Mash half the berries with two-thirds cup of the sugar, add the gelatine, lemon juice and the remainder of the sugar, and pour boiling water over all. Stir till the gelatine is dissolved and strain into a mould, which should not be more than half full. When *cold* and beginning to stiffen add the remainder of the berries whole. Put on ice for twelve hours or more and serve with whipped cream.

Peaches, raspberries or blackberries can be prepared in the same manner, varying amount of sugar according to acid in the fruit.

MRS. M. P. BENTON.

Raspberry Cream.

½ box of gelatine
½ cup of boiling water
1 pint of cream (whipped)
½ cup of cold water
1 cup of sugar
1 pint of raspberry juice

Soak the gelatine one hour in the cold water, then put it with the sugar and boiling water in the double boiler over the fire and stir until thoroughly dissolved. Add the raspberry juice, strain and set in a cool place. When it has begun to form stir in the whipped cream. Turn into the mould and set on ice to harden.

Strawberries may be used in place of raspberries.

MRS. W. H. de WOLFE.

Cream Glacé.

Will Serve Five.

Whites of 3 eggs
6 level tablespoonfuls granulated sugar

Beat whites to stiff froth; add the sugar gradually. Drop on greased brown paper and bake in slow oven, to brown in about ten minutes and left in oven to cool off for three-quarters of an hour. Can be served in two ways: First, puncture the top and fill with whipped cream; second, crush in bottom, fill with ice cream and put two together, concealing the ice cream.

MRS. ROBERT PALMER.

Washington Pie.

Will Make Two Pies.

Cake.

1 large cup sugar
3 tablespoonfuls milk
2 teaspoonfuls baking powder
1 large cup flour
3 eggs
Vanilla flavoring

Filling.

1 pint milk
1 egg
½ lb. blanched almonds
½ cup sugar
1 tablespoonful corn starch
Vanilla flavoring
A little salt

For cake mix the sugar and yolks together; add milk, flour, whites of eggs, beaten stiff, and lastly the baking powder. Bake in two large jelly tins in moderate oven.

For filling, mix milk, sugar and corn starch together; add egg, well beaten. Cook in double boiler to the consistency of custard. When cool add flavoring and nuts, chopped fine.

Split open each cake with a sharp heated knife and fill with the custard. Make a meringue flavored with almond. Spread over smoothly and dot the top with mounds of the meringue, with an almond on each. Brown in oven.

MRS. A. F. McEWAN.

Lemon Jelly.

½ box gelatine
1 scant cup of cold water
1 pint of boiling water
1 cup of sugar
½ cup of lemon juice
1 square inch stick of cinnamon

Soak the gelatine in cold water till soft, shave the lemon rind thin, using none of the white; steep it with the cinnamon in the pint of boiling water ten minutes, then add the soaked gelatine, sugar and lemon juice, and when dissolved strain.

MRS. LEWIS H. SULLIVAN.

Wine Jelly.

Uncooked.

½ box of gelatine
1 pint boiling water
1 cup sugar
½ cup cold water
Juice of 1 lemon
1 cup sherry wine

Soak the gelatine in the cold water about fifteen minutes or until soft; add the boiling water, lemon juice, sugar and wine. Stir well, strain through a napkin into a shallow dish; keep in a cool place or in ice water until hard. When ready to serve break up lightly with a fork. If you wish to mould it add only two-thirds of a pint of boiling water.

If you wish to mould fruit into it (candied cherries are especially nice), pour a layer of the jelly into the mould, let it harden, then put in a layer of fruit, then another layer of jelly, and so on until the mould is full. During the process keep the unused jelly where it will remain in a liquid state.

MRS. CHARLES E. SHEPARD.

Coffee Jelly.

Soak half a box of gelatine in a little cold water; pour over it one pint of boiling coffee; sweeten to taste. Stir till all is dissolved; strain and mould. Serve very cold with whipped cream.

MRS. M. A. KELLOGG.

Cream Puffs.

This Makes Fifteen Puffs.

1 cup hot water ½ cup butter

Boil the water and butter together and stir in 1 cup of dry flour while boiling. When cool add 3 eggs not beaten; mix well. Drop by tablespoonfuls on buttered tins. Bake in a quick oven twenty minutes.

Filling.

1 cup milk ½ cup sugar
1 egg 3 tablespoonfuls flour

Beat eggs and sugar together, add the flour and stir into the milk while boiling. Flavor when cool.

MRS. A. W. ENGLE.

Tipsy Cake.

Will Serve Ten or Twelve.

1 dozen lady fingers
1 dozen macaroons
1½ doz. blanched almonds
½ cup of brandy
½ cup of sherry
½ pint firm raspberry jam
½ pint of thick cream to whip
1 pint of milk
3 eggs
1 teaspoonful of corn starch
3 tablespoonfuls of sugar
2 teaspoonfuls of vanilla
2 tablespoonfuls of powdered sugar

Mix the sherry and brandy, split the lady fingers, dip 12 halves one by one quickly in the liquor and spread them on the bottom of a deep glass dish, *completely* covering the bottom. In each piece stick half a blanched almond. Then treat the macaroons in the same way and place a layer of them on the lady fingers and finish with another layer of lady fingers, using almonds in each layer. Make the upper layer of the lady fingers very even and spread the raspberry jam smoothly over them.

Make a soft boiled custard thus: Bring the milk to a boil (reserving two tablespoonfuls to mix with the corn starch); add the sugar; let boil up again. Stir the corn starch into the two tablespoonfuls of milk; stir this into the well-beaten eggs and add slowly to the boiling milk. Let it come *just* to a boil, stirring constantly. Re-

move from the fire and when cool add one teaspoonful of vanilla. When *cold* put it spoonful by spoonful on the jam, making the top smooth. Set in a cold place for an hour. Have the cream very cold, whip very stiff, put in the powdered sugar and one teaspoonful of vanilla and heap on the custard, making a trifle higher in the center. Serve very cold.

MRS. J. McB. SMITH, Victoria.

To Make a Trifle.

For the Whip.

1 pint of cream
A small glass of cherry or raisin wine
3 ounces of powdered sugar
Whites of 2 eggs

For the Trifle.

A custard made with 8 eggs to a pint of milk
6 small sponge cakes or 6 slices of sponge cake
12 Macaroons
2 dozen ratafias
2 ounces of sweet almonds
Grated rind of 1 lemon
A layer of raspberry or strawberry jam
½ pint of sherry or sweet wine
6 tablespoonfuls of brandy

The whip to lay over the top of the trifle should be made the day before it is required, as the flavor is better, and it is much more solid than when prepared the same day.

Put into a large bowl the powdered sugar, the whites of the eggs, which should be beaten to a stiff froth, the wine and the cream. Whisk these ingredients well in a cool place and take off the froth with a skimmer as fast as it rises and put it on a sieve to drain; continue the whisking until there is sufficient of the whip, which must be put away in a cool place to drain.

The next day place the sponge cake, macaroons and ratafias in layers in the trifle dish; pour over them the wine mixed with the brandy, and should the proportion of wine not be found sufficient add a little more, as the

cakes should be well soaked. Over the cake put grated lemon rind and sweet almonds, blanched and cut into strips, and a layer of jam.

Make the custard with the eggs and milk; let this cool a little, then pour it over the cake, etc. Heap the whip lightly in a mound over the top and garnish if desired with strips of currant jelly or crystallized sweetmeats.

MRS. A. F. McEWAN.

(From Mrs. Beetan's English Cook Book.)

Superior Short Cake.

1 egg
2 teaspoonfuls of sugar
1½ teaspoonfuls of baking powder
½ cup of milk
1 tablespoonful of butter
2 cups of flour
A little salt

Nice with warm apple sauce and cream.

MRS. JAMES CURTIS.

Strawberry Short Cake.

Make dough as for rich baking powder biscuits; roll into two layers about one-half inch thick and size of cake desired. Place one layer in baking pan, spread with butter and slightly dredge with flour. Cover with the remaining layer of dough and bake in a quick oven. When baked separate the layers and place between and on top the strawberries, prepared in the following manner: To two quarts of strawberries add one cup of granulated sugar; heat in stew pan but do not cook. Place largest berries on top, sprinkle slightly with powdered sugar, heap whipped cream around the short cake and garnish with fresh berries. To be served hot.

EVA MERRY.

PUDDING SAUCES

Rich Cream Sauce.

1 pint of water
½ cup of butter
2 eggs
3 tablespoonfuls of flour
2 cupfuls of sugar
½ nutmeg
½ pint of sherry or brandy

Beat the butter and sugar to a cream; add the eggs, well beaten, then the nutmeg. Heat the brandy as hot as possible without boiling; bring the water to a boil in another vessel and stir in the flour (rubbed smooth with a little cold water), and cook it well for about two minutes. Mix well the ingredients off the fire.

MRS. LEWIS H. SULLIVAN.

Cream Sauce.

½ cup of powdered sugar
¼ cup of butter
4 tablespoonfuls of cream
2 tablespoonfuls of sherry

Beat butter and sugar until *very light and creamy*, then add the wine and cream gradually. Beat very thoroughly. At serving time place the bowl over the teakettle and stir from the bottom until it begins to look smooth, then take from the fire and beat till all is very smooth and creamy. The heat of the bowl is sufficient after the mixture begins to get smooth. This sauce must not stand after heating.

MRS. RICHARD C. STEVENS.

USE CARNATION CREAM for Sauces, Gravies, etc.

Cream Sauce No. 2

1 cup of butter
Yolk of 1 egg
2 cups powdered sugar
2 tablespoonfuls of sherry

Beat the butter to a cream, then add gradually the powdered sugar, and the yolk of egg with the sherry last. Serve on a glass dish and cover with the following when prepared:

Whites of 2 eggs
½ teaspoonful of lemon extract
Sugar to thicken
1 teaspoonful of vanilla

Whip the whites to a stiff froth; add enough sugar to thicken, flavor with the lemon and vanilla and cover the first part of sauce with it. Set away in a cool place until it stiffens.

MRS. FRANK C. SHARP, Tacoma.

Foam Sauce.

½ cup of butter
White of 1 egg
1 cup of powdered sugar
½ cup of boiling water
3 tablespoonfuls of brandy or lemon juice

Beat the butter to a cream, gradually add sugar, then white of egg unbeaten, and water a little at a time. Cook about two minutes until smooth.

MRS. GEORGE NEWLANDS.

Hard Sauce.

¼ cup butter
½ teaspoonful vanilla
½ cup powdered sugar

Rub the butter and sugar to a cream; add the flavoring.

CARNATION CREAM is a Prepared Substitue for Fresh Milk.

Brandy Sauce.

1 cup sugar
1 cup water
1 tablespoonful corn starch
1 teaspoonful butter
1 tablespoonful brandy

Boil water and sugar and thicken with the corn starch; put in a little cold water; add the butter. Just before serving put in the brandy.

Wine Sauce.

1 cup of sugar
4 tablespoonfuls of boiling milk
1 egg
1 wineglass of wine

Beat the sugar and eggs together until white; stir in the milk and add the wine.

MRS. C. E. SHEPARD.

Whipped Cream Sauce.

Beat to a cream ½ cup butter and 1 cup powdered sugar; whip 1 cup of cream and beat into the butter and sugar; put the whole into a double porcelain kettle over the fire; heat until it looks foamy and smooth. Serve hot and just as it is brought to the table add a wine glassful of sherry and half as much good brandy.

MRS. S. L. CRAWFORD.

Fruit Sauce.

1 cup sugar
½ cup butter
White 1 egg
1 cup fruit juice

Cream the butter and sugar, stir in the white of egg, beaten light, and lastly the fruit juice.

MRS. A. W. ENGLE.

Maple Sugar Sauce.

¼ pound of maple sugar
1 lemon
½ cup of water
Whites of 2 eggs
1 cup of cream

Grate the sugar, add the water and boil until it hairs.

USE CARNATION CREAM for Sauces, Gravies, etc.

Add the juice of the lemon. Beat whites of eggs stiff and gradually add the syrup.

Pudding Sauce.

1 egg
2 tablespoonfuls of sugar
Vanilla

Beat the white and yolk of the egg separately, add sugar to yolk and thoroughly beat, then add vanilla and then the white. Beat all together thoroughly and serve *at once.*

MRS. L. G. BANNARD.

French Pudding Sauce.

4 ounces of butter
Yolk of 1 egg
¼ ounce of brown sugar
1 gill of wine
Nutmeg.

Beat butter to a cream, stir in sugar, add yolk and wine. Place on stove, stirring until it *simmers.* Grate nutmeg over it before sending to the table.

THE HOME COOK BOOK.

Lemon Sauce.

1 cup of sugar
½ cup of butter
1 lemon, juice and grated rind
1 egg
3 tablespoonfuls of boiling water

Cook in double boiler till thick.

MRS. ISAAC H. JENNINGS.

Sauce for a Plain Pudding.

Cover 1 teacupful of sugar with ½ cup of water and boil to a syrup; add butter size of walnut and 2 eggs, beaten light, whites and yolks together. Stir very quickly until it is the consistency of cream. Flavor with brandy or sherry and use immediately.

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Golden Sauce.

1 cup powdered sugar
4 tablespoonfuls of wine
⅓ cup of cream
⅓ cup of butter
Yolks of 2 eggs

Cream butter and sugar, add one at a time the unbeaten yolks; beat until very light. Add wine and cream alternately, a little at a time, beating constantly. When mixed place the bowl in a pan of hot water over the fire and stir just three minutes; it will curdle if left too long. Use cold. Vanilla, lemon or orange juice may be used instead of the wine.

MRS. HELEN M. HUNT.

Brown Sauce.

½ cup brown sugar
1 small cup water
2 tablespoonfuls syrup
1 tablespoonful butter
Cinnamon, nutmeg and lemon.

Boil till thick.

MISS HOPKINS.

Custard Sauce.

One pint of milk, 3 tablespoonfuls of sugar, the beaten yolks of 3 eggs, thinned with 1 tablespoonful of milk. Boil and stir until thick. Flavor with 2 teaspoonfuls of vanilla and cool.

ANNA BEACH.

Cottage Pudding Sauce.

1 cup of powdered sugar
¼ cup of butter
1 egg, well beaten
2 tablespoonfuls boiling water
½ teaspoonful vanilla extract

Beat the butter and sugar until they become creamy; add one well-beaten egg and beat again. Then add boiling water, putting sauce pan on the top of the teakettle, which has boiling hot water; beat about ten minutes, all the time stirring. Add vanilla extract and serve immediately.

MRS. S. GILLESPY.

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ICE CREAM AND ICES

"I always thought cold victuals nice—
My choice would be vanilla ice."—Holmes.

Foundations for Ice Cream.

The two principal foundations for ice creams are Philadelphia and Neapolitan, and nearly all the principal creams may be made from these by varying the flavoring, with the addition of fruits (fresh, candied or preserved), nuts, small cakes, wines, etc., and by various methods of moulding and combining a bewildering variety of delicious ice creams may be made.

Philadelphia Ice Cream is made with pure cream. To a quart of cream, *scalded* not boiled, add a cup of sugar; stir till dissolved; add the flavoring, strain and freeze. Or, whip the cream, let it stand a few minutes, skim off the whipped part, put sugar and flavoring with the unwhipped part, which has been scalded, and when partly frozen add the whipped cream and finish freezing. This will give a larger quantity when frozen, and it will be very light and delicate. If fruits are to be used it is better to scald the cream, as that will prevent curdling. A quicker way is to use the cream without either scalding or whipping, but the ice cream will not be so rich or delicate.

Neapolitan Ice Cream is made by adding eggs, in the proportion of four to a quart of cream. The cream should be scalded, the eggs thoroughly beaten separately, the sugar added, then the hot cream, and the mixture cooked like soft custard. Or the custard may be made with the

CARNATION CREAM. "The Cream of Creams."

yolks alone, and the stiffly beaten whites added when the cream is partly frozen. Flavorings should be added when the custard has cooled.

Vanilla, Lemon, Fruit Creams and Bisque.

For **vanilla** ice cream, add about two tablespoonfuls of vanilla extract, according to strength, to either of the above foundations.

For **lemon** ice cream, mix about two tablespoonfuls of lemon juice wih a half cup of the sugar, stir into the mixture, strain and freeze.

For **fruit** creams, add about a pint of strained fruit juice, mash a quart of fresh fruit to a pulp, press through a sieve and add to the prepared cream. More or less sugar must be added, according to the acidity of the fruit, and in almost all instances the juice of a lemon is an improvement.

For **bisque** ice cream, add about a cupful of any kind of fine dried sweet crumbs, preferably macaroons, lady fingers or fancy wafers. Flavor the cream with almond, vanilla or caramel, not too strong, and after adding the crumbs a slight flavoring of sherry may be added to advantage.

MRS. RICHARD C. STEVENS.

Peach, Chocolate, and Baked Apple.

For Peach Ice Cream—To a quart of plain ice cream add about a dozen peaches. Mash half of them to a pulp and cut half of them in quite small pieces. Sweeten to taste and add to the cream.

For Chocolate Ice Cream—To a quart of ice cream use two bars of sweetened chocolate. Melt the chocolate in a little milk or water and add to the cream. Vanilla is the best flavoring with chocolate.

For Baked Apple Ice Cream—To a quart of cream use from four to eight apples, according to size. Bake well and mash through a sieve. Sweeten to taste and add to the cream. This is delicious.

MRS. WINFIELD R. SMITH.

Caramel Cream.

1 quart of boiling milk
1 large tablespoonful flour
3 pints of cream
Vanilla to flavor
1 cup of sugar, browned to a caramel
A very small piece of butter

Mix the flour into the sugar and add to the boiling milk with the butter. Boil until thick and remove from the fire. When perfectly cold add the cream and the vanilla and freeze. If not sweet enough add plain sugar (too much of the brown sugar will make the mixture bitter).

One cupful of blanched almonds may be added.

Caramel Ice Cream No. 2.

Will Serve Twenty-five.

1 gallon cream
4 teacups powdered sugar
5 tablespoonfuls caramel

For the caramel, put in a sauce pan 1 teacup brown sugar and ½ cup of water; stew over a hot fire until it burns. When cold put into the mixture of cream and freeze.

MRS. A. J. FISKEN.

Banana Ice Cream.

Will Serve Eight.

1½ pints milk
4 eggs
1 pint cream
Sugar
Vanilla
4 bananas

Make a custard of the milk and eggs, sugar and vanilla. Set away to cool. Freeze slightly, then add the cream whipped stiff, and the banans, mashed. When frozen remove dasher and pack until needed.

MRS. MAURICE McMICKEN.

Strawberry Ice Cream.

Will Serve Six.

1 pint cream
Sugar
1 quart berries

Mash the berries and add sugar to make quite sweet; then add the cream and freeze.

MRS. WINFIELD R. SMITH.

Lemon Cream.

Will Serve Twelve.

2 quarts cream 4 lemons
1 pound powdered sugar

Add the sugar to one pint of the cream, then the grated rind and juice of the lemons; beat well and add to the remainder of the cream. Strain and freeze.

MRS. RIPLEY.

Coffee Ice Cream.

Will Serve Twelve.

3 pints cream 1 cup black coffee, very
2 cups sugar strong and clear

2 tablespoonfuls arrowroot wet up with cold milk

Heat half the cream nearly to boiling, stir in the sugar and when this is melted the coffee, then the arrowroot. Boil all together five minutes, stirring constantly. When cool, beat up very light, whipping in the rest of the cream by degrees; then freeze.

MRS. C. J. SMITH.

Bisque.

Will Serve Five.

1 pint cream, whipped
1 cup sugar beaten with yolks of 3 eggs

Beat whites separately; flavor and beat all together. Put in mould and cover with ice and salt; pack and let stand until frozen.

One cup crushed macaroons may be added.

ISABEL JONES.

Strawberry Mousse.

Will Serve Five.

Wash 1 quart of strawberries, press through a sieve, add powdered sugar to taste and set on ice till very cold. Add 1 pint of whipped cream, turn into a mould and freeze as above.

MRS. FRANK MITCHELL.

(From Mrs. Hinckley's Portland Cooking Class.)

Chocolate Mousse.

1 quart cream
1 ounce chocolate
1 cup powdered sugar
3 tablespoonfuls powdered sugar
1 tablespoonful boiling water

Whip the cream stiff and place in a basin of ice. Grate the chocolate, add the 3 spoonfuls of sugar and boiling water. Stir over hot fire till smooth. Add six tablespoonfuls of whipped cream and cool. Then add the rest of whipped cream, not any of the liquid at the bottom. Stir in the cup of sugar, pack in mousse tin and put a buttered strip of muslin around the edge. In packing a mousse put a layer of ice, then a thick layer of salt till mould is covered. Freeze from four to six hours. Serve on very cold plates.

MRS. FRANK MITCHELL.

Foundation for All Ices.

Will Serve Ten.

1 quart water
Juice of 4 lemons
1 pint or 1 pound sugar
Whites of 2 eggs

Dissolve sugar in 1 quart of boiling water, add lemon juice, let cool, then freeze; when *half* frozen add the whites, beaten stiff. To make raspberry, strawberry, pineapple or plum ice add to the above 1 pint of either juice before freezing. While fresh fruit is preferable, a very good substitute for use in winter is the juice from choice canned goods, or jelly dissolved in hot water.

MRS. S. L. CRAWFORD.

Cherry Ice.

Will Serve Fifteen.

1 pint of granulated sugar
1 pint of rich cherry juice
2 tablespoonfuls of pulverized sugar
1 quart of hot water
5 lemons
Whites of 2 eggs

Dissolve sugar in the hot water, add cherry juice,

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lemon juice and grated yellow rind of two lemons and set away to cool.

While the mixture is cooling whip the whites of the eggs to a stiff froth and gradually beat the pulverized sugar with it. Freeze the cooled mixture until it begins to adhere to the sides of the freezer; then add whites of eggs and freeze until stiff. Pack in the freezer and let stand half an hour before serving.

MRS. ALEXANDER F. McEWAN.

Lemon Ginger Sherbet.

Will Serve Eight Persons Bountifully.

4 lemons
1½ pints of boiling water
1 dessert spoonful of gelatine
1 large pint of granulated sugar
½ pint of cold water

Soak the gelatine in the cold water; shave off the peel of two lemons, being careful to take none of the rind beneath the oil cells; put the parings into a bowl; add boiling water; let stand ten or fifteen minutes; cut the lemons in half, remove the seeds, squeeze out the juice and add the gelatine and sugar to the boiling water; strain into freezer. Just after putting into freezer add ginger extract to taste. It should be pretty strong. When frozen pack to ripen.

MRS. EDWIN HINCHLIFFE.

Ginger Sherbet.

To one pint of lemon ice add three ounces of preserved ginger cut into small pieces, and a little of the ginger syrup. Stir the ginger into the frozen ice and pack for an hour or so.

MRS. WINFIELD R. SMITH.

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Pomegranate Sherbet.

Will Serve Six.

¾ tablespoonful of gelatine
½ cup of boiling water
1 lemon
½ cup of cold water
1½ cups of sugar
6 blood-red oranges or 1 pint of juice

Soak the gelatine in the cold water, add the boiling water, and when dissolved add the sugar and orange juice. Strain when the sugar is dissolved and freeze.

MRS. E. A. STROUT.

Tutti Frutti Ice.

Make an ice after the rule for lemon ice, using peach (or raspberry) juice in place of lemon, and then add the juice of 1 lemon. When frozen add the beaten white of 1 egg, and 1 cup of peaches, candied cherries and nuts cut in small pieces. Any preferred combination of fruits may be used, such as the French candied fruits or the candied fruits and nuts, angelica, citron and fresh oranges; or dates, figs, currants, raisins and citron. Canned fruits may also be used in various combinations and the canned tutti frutti.

MRS. WINFIELD R. SMITH.

Sherbet "Three of a Kind."

3 oranges
3 bananas
3 cups of sugar
3 lemons
3 cups of water
Whites of 3 eggs

Beat whites of eggs and put in freezer when the rest is partly frozen. (Pineapple or other fruits may be substituted.)

MRS. H. C. HENRY (from Miss Hubbard).

USE CARNATION CREAM for Ices, Cakes, Puddings, etc.

Milk Sherbet.

Will Serve Six.

3 pints of milk — ½ pint of cream
2 cups of sugar — ⅓ box of gelatine
3 lemons

Scald the milk, adding cream and the gelatine dissolved in a little milk. Pour it over the sugar and strain. When half frozen add juice and a little of the rind of the lemons.

MRS. THOMAS GREEN.

Water Ice.

Enough for Six Persons.

To 1 pint of cold water add the chopped peel of 4 lemons; boil. While this is boiling take 1 quart of cold water and add the juice of the 4 lemons and 1 pint of sugar. When the first mixture is cold add to the last and strain. When ready to freeze add the whites of 3 eggs beaten to a froth.

MRS. DE WOLFE.

Claret Ice.

1 quart of claret — 4 lemons — 4 oranges

Sweeten to taste and freeze. Excellent.

MRS. H. K. L. WHITNEY.

Pineapple Ice.

1 cup of grated pineapple — 1 pint of sugar
1 quart of water (scant) — 1 lemon, — 1 orange

Freeze a little, then add the whites of two eggs, beaten to a stiff froth.

MRS. GREGORY.

Orange Sherbet.

Will Serve Ten.

Take 1 pint of sugar, pour over it 1 pint of boiling water and let it boil just twenty minutes (no longer);

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then take it off, pour into an earthen dish and add the juice of 4 oranges and 2 lemons. Set away to cool, and when ready for freezer add 1 pint cold water and the whites of 2 eggs, well beaten. MRS. J. B. BROWN.

Lemon Sherbet.

Will Serve Twelve.

1 quart milk 1 pint sugar Juice of 4 lemons

Stir together and freeze as ice cream. One pint of cream is an improvement.

Mint Sorbet.

Will Serve Six.

2 lemons 1 pint boiling water
1 cup sugar White of 1 egg
Mint

Pare the yellow rind from the lemons, taking care to get none of the white; put this into a bowl with a good handful of mint, which has been well bruised with the sugar; add the boiling water and let stand several hours, covered close. Taste to see that the flavor of mint is strong enough, as the stalks vary in size and strength. Add the lemon juice and strain into the freezer and freeze *slightly;* it should almost pour. Just before serving add the stiffly beaten white of egg and beat in well. The glasses in which it is to be served should be well chilled. Very nice as a substitute for mint sauce with spring lamb.

MRS. RICHARD C. STEVENS.

Cranberry Sorbet.

Will Serve Ten.

1 pint of cranberry juice 1 pound of sugar
1 pint of boiling water Juice of 1 lemon

Boil the sugar and water together for five minutes. When cool add the juice of the cranberries and lemon, strain and freeze ten minutes. If more sugar is required

add it before straining and stir till dissolved. At serving time add the white of an egg, beaten stiff, and beat until it is all light and frothy and will almost pour. Serve in glasses *with* roast turkey instead of cranberry jelly or sauce.

MRS. RICHARD C. STEVENS.

Rōmaine.

Boil together 1 quart of water and 1 pint of sugar for half an hour; add the juice of 6 lemons and 1 orange; strain and set away to cool. Then prepare the following: Boil 1 gill of water and one of sugar eighteen minutes. While the syrup is cooking beat the whites of 4 eggs very stiff, and into these pour the hot syrup very slowly, beating all the time, and continue to beat a few minutes after it is all in. Set this away to cool. Place the first mixture in the freezer and freeze by turning it all the time for twenty minutes. Then take off the cover, remove the beater and add 1 gill of sherry, 2 tablespoonfuls Jamaica rum and the meringue, mixing this well with a spoon into the frozen mixture. Cover and set away until time to serve. Serve in punch glasses as a course between roast and entrées.

MRS. POTTER PALMER.

(In the Columbian Exposition Cook Book.)

Bonanza Punch.

Will Serve Seventy-five.

5 quarts water	4½ pounds sugar
Juice of 12 lemons	3 oranges
1 can pineapple	½ pint gin
1 pint white wine	

Grate the rinds of 3 lemons and 2 oranges into a bowl with the juice of all; put 2 quarts water, 2 pounds sugar and juice of the pineapple on the fire and make a hot

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syrup of it; then pour this on the grated rinds and juices to draw the flavor. Chop the pineapple, add to the mixture and strain all into the freezer; add remainder of sugar, water and the liquors and freeze.

MRS. RICHARD C. STEVENS.

Roman Punch.

1 quart lemon ice
½ pint Jamaica rum
½ pint brandy
1 gill sherry
Whites of 4 eggs

Have the ice frozen hard. Just before wanted for serving stir in the liquors and beat hard. Add the stiffly beaten eggs last. The addition of ½ pint of champagne is an improvement. This must be frothy and not frozen very hard. Should almost pour.

Frozen Egg Nog.

1 dozen fresh eggs
1 pound of granulated sugar
1 pint of thick cream, whipped stiff
1 pint of sweet milk
½ pint of Jamaica rum
½ pint of brandy
¼ grated nutmeg

Beat eggs separately until very light; beat sugar well with the yolks, add milk and beaten whites, then the liquor, lastly the whipped cream and grated nutmeg. Put immediately in freezer and freeze, but not hard. Serve in punch cups with whipped cream, slightly sweetened and flavored with rum, on top. This recipe will make one gallon.

MRS. J. C. HAINES.

Baked Ice Cream.

Use a brick of hard-frozen ice cream (not ices); place in a dripping pan on a piece of stale plain cake the size of the brick of cream; have the cake about an inch thick. Cover the ice cream with a dressing made of the whites of six eggs beaten to a stiff froth with six tablespoonfuls of sugar. Place in a red-hot oven two minutes and serve.

MISS C.

Cocoanut Ice Cream.

Allow one grated cocoanut to two quarts of cream, sweetened with three-quarters of a pound of sugar; add the milk of the cocoanut. When the cream is partially frozen add the cocoanut, with the beaten whites of two eggs.

MRS. W. B. GAFFNEY.

Chocolate Sundé for Ice Cream.

Mix 1 cup of grated Baker's chocolate and 2 cups of granulated sugar; add 2 even tablespoonfuls of butter and ½ cup of boiling water. Stir all together. Put in a piece of cinnamon bark and cook for a few minutes, until it becomes the consistency of thin boiled icing. Remove cinnamon and pour over ice cream.

MRS. J. C. HAINES.

Claret Sauce for Ice Cream.

Boil 1 cup of sugar and ¼ cup of water together for eight minutes. Remove from fire, cool slightly and stir in 5 tablespoonfuls of claret wine.

MRS. J. C. HAINES.

Maple Sugar and Chopped Walnut Sauce for Vanilla Ice Cream.

Boil together for eight minutes 1½ cups of maple syrup and ¾ cup of brown sugar; add 1 large cup of English walnut meats cut rather fine. Stir well and serve hot with each portion of ice cream.

MRS. J. C. HAINES.

CARNATION CREAM is Absolutely Pure. Have you Tried It?

Custard Sauce for Chocolate Ice Cream.

Soak 1 tablespoonful of gelatine in 3 tablespoonfuls of cold water. Put 1 pint of thin cream over the fire in a double boiler. When it is very hot—but not boiling—stir in one-third of a cup of granulated sugar and the beaten yolks of 2 eggs. Add the soaked gelatine, stir until it is all dissolved, remove from fire, stirring constantly, until the custard becomes pretty cool. Then add 1 wineglassful of sherry, or flavor with vanilla if preferred. Place in ice box until perfectly cold. Serve with chocolate or other ice cream.

MRS. J. C. HAINES.

Rum Sauce for Ice Cream.

Boil together for eight minutes 1½ cups of granulated sugar and ½ cup of water, to which has been added a strip of the thin yellow rind of a lemon. When this syrup has boiled eight minutes drop a little in cold water. If it hardens, remove from fire. Take out the lemon rind, stir in ¾ cup of Jamaica rum and serve hot over ice cream.

MRS. J. C. HAINES.

Grape Sherbet.

2 cups water
Juice of 2 lemons
2 cups grape juice (Concord grapes best)

Sweeten to taste. When partly frozen add beaten whites of two eggs.

MRS. WINFIELD R. SMITH.

USE CARNATION CREAM for Ices, Cakes, Puddings, etc.

Holly Cake and Pastry Flour

Made from Wheat grown in the State of Michigan, which is the best in the world for the purpose. This Wheat is carefully selected, cleaned, milled and refined by the latest scientific process. Every package guaranteed to please the most critical expert in the culinary art.

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In 2 lb. cartons. Made from the very best material in the world.

Guaranteed to be pure and fresh.

Holly Germ Meal

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LILLY, BOGARDUS & CO.

MILLERS

SEATTLE, - - - WASH.

CAKES

"Aye, to the leavening, but here's yet in the word hereafter the kneading, the making of cake, the heating of the oven, and the baking. Nay, you must stay the cooling, too, or you may chance to burn your mouth."

Delicate Cake No. 1.

½ cup of butter
1 cup of sweet milk
1½ teaspoonfuls of baking powder
2 cups of sugar
2¼ cups of flour
Whites of 4 eggs

Cream the butter and the sugar, add the milk, the flour and baking powder and the eggs. This recipe can be used for layer or loaf cake.

LILY GUION.

Delicate Cake No. 2

Delicious.

2 cups powdered sugar
5 eggs (whites)
3 cups flour
½ cup butter
1 cup milk
1 teaspoonful cream tartar
½ teaspoonful of soda

Filling.

1 cup sweet cream, whipped stiff
3 tablespoonfuls powdered sugar
½ cup grated cocoanut stirred in lightly at the last
1 teaspoonful rosewater

A very nice cake, but must be eaten soon after it is made.

MRS. F. A. BUCK.

Centennial Best Flour, Specially for Family Use.

White Cake No. 1.

2 cups flour
1¼ cups pulverized sugar
Whites of 6 eggs
¾ cup butter
1 teaspoonful baking powder

Mix butter and flour together to a smooth paste; beat eggs and sugar together, then mix and bake. Almond flavoring.

MRS. A. M. BROOKES.

White Cake No. 2.

1½ cupfuls of sugar
⅔ cupful of butter
½ cupful of corn starch
⅔ (scant) cup of milk
2½ cupfuls of sifted flour
Whites of 5 eggs
2 teaspoonfuls of baking powder
1 teaspoonful of extract

Work the sugar and butter to a cream; add the eggs beaten stiff; stir and beat until light as foam, then add the corn starch dissolved in a little sweet milk. Stir in the milk. Put the baking powder into the flour, sift twice and add to the above. One teaspoonful of extract completes a delicious cake, which is improved by being kept three or four days.

MRS. G. W. BOARDMAN.

Gold Cake No. 1.

4 eggs (beaten separately)
2 cups sugar
¾ cups of butter
1 cup sweet milk
3 cups flour
2 teaspoonfuls baking powder

Put flavoring in whites of eggs. Cream butter and sugar; add yolks of eggs, then the milk. Mix baking powder thoroughly in the flour and add the flour and whites of eggs alternately. Beat a moment after all the ingredients are in.

MRS. J. F. WAGNER.

Centennial Best Flour, Specially for Family Use.

Gold Cake No. 2.

1½ cups of sugar
⅔ cup of butter
1 small teaspoonful soda
Yolks of 8 eggs
½ cup of milk
2½ cups of flour
2 small teaspoonfuls of cream of tartar

May be flavored with vanilla or lemon; or ½ cup of nuts and ½ cup of raisins may be used. A good spice cake is made by adding 1 tablespoonful of lemon juice, 1 tablespoonful of mixed spices and a cup of seeded raisins.

MRS. RICHARD C. STEVENS.

Silver Cake.

1 cup of butter
3½ cups of flour
½ teaspoonful of soda
Whites of 8 eggs
2 cups of sugar
1 cup of milk
1 teaspoonful of cream of tartar
Bitter almond

Bake in sheets or layers. Also makes a loaf cake by adding candied cherries, citron, figs, angelica and a few blanched and chopped almonds.

MRS. RICHARD C. STEVENS.

Lady Cake.

Delicious.

1 cup of butter
3 cups of flour
Whites of 10 eggs
1 teaspoonful of soda
2 cups of powdered sugar
⅔ cup of thin sweet cream
2 teaspoonfuls of cream of tartar in flour

In mixing put the butter and sugar together; beat until light; then add cream and about two-thirds of the whites; mix well; then add flour and beat until very light; then soda, which has been dissolved in a part of the cream; flavor with bitter almond; add the remainder of whites. In baking, after it has raised sufficiently, make the stove a trifle hotter so as to stiffen it quickly.

MRS. F. A. BUCK.

Centennial Best Flour, Specially for Family Use.

Whipped Cream Cake.

Make sponge cake; bake half an inch thick in jelly pans and let them get perfectly cool. Take ½ pint of thickest cream, beat until it looks like ice cream, make very sweet and flavor with vanilla. Blanch and chop 1 pound of almonds, stir into cream, and put very thick between each layer; the top may be iced. It is a queen of cakes.

MRS. S. L. CRAWFORD.

Lemon Sponge Cake.

2 cups of sugar
2½ cups of flour
1 cup hot water
Yolks of 6 eggs
Whites of 3 eggs
1 tablespoonful baking powder
1 teaspoonful lemon flavoring

Beat constantly for fifteen minutes the sugar and eggs. Herein lies the success of the cake. Add the other ingredients and bake in sponge cake pan.

Sponge Cake No. 1.

12 eggs
Weight of 6 in flour
Weight of 9 in sugar
Juice and rind of 1 lemon

After weighing the sugar and flour, separate the eggs; beat the yolks and sugar together until *very* light. Now add the juice and rind of the lemon. Beat the whites very stiff, then add to the sugar and yolks. Beat very hard; add the flour, a very little at a time; stir slowly and pour into greased cake pan.

MRS. H. C. HENRY.

Sponge Cake No. 2.

1 pint sugar
1 pint of flour
½ tumbler of cold water (small tumbler)
6 eggs

Beat yolks, sugar and half the water, then add remainder of water and beat again. Beat the whites stiff

and add them with the flour gradually, being careful not to stir more than enough to mix thoroughly and quickly. Put in flavoring and a pinch of salt before the whites and flour.

Cream for This Cake if Baked in Layers.

Scald 1 tumbler of milk in double boiler, stir in 1 tablespoonful of sugar and a pinch of salt. Wet 1 tablespoonful corn starch with a little cold milk; add to the milk and stir till it thickens, then pour on to the beaten whites of 2 eggs; flavor. Put between two layers.

MRS. GEORGE OSGOOD, Tacoma.

Sponge Cake No. 3.

5 eggs — 1 cup of sugar
1 cup of flour — 1 teaspoonful of vanilla

Beat eggs separately very light, fold in the whites the last and bake immediately as whites raise the cake.

MRS. SAULSBERRY.

Episcopal Cake.

½ pound of flour — ½ pound of powdered sugar
4 eggs

Beat eggs for ten minutes, add sugar and beat ten minutes more; then add flour and beat ten minutes longer. Butter a mould and bake an hour or longer.

MRS. HENDERSON.

Black Chocolate Cake.

2 cups of sugar — ⅔ cup of butter
Yolks of 5 eggs — Whites of 2 eggs
½ cake of chocolate (¼ lb.) — 1 cup of sour milk
1 teaspoonful of soda — 2½ cups of flour

Cream the butter and sugar; mix the soda with the flour; add grated chocolate, and lastly the whites of the eggs.

Centennial Best Flour, Specially for Family Use.

Filling.

1 pound of sugar — 1 cup of water
Whites of 3 eggs — ½ cake chocolate (¼ lb.)
1 cocoanut, grated

Boil sugar, water and chocolate until quite thick. Pour over the beaten whites and add the cocoanut.

MRS. CHARLES E. SHEPARD.

"Maud S." Cake.

1½ cups of coffee sugar — ½ (scant) cup of butter
½ cup of milk — ½ cup of flour
3 eggs, yolks and whites beaten separately

Rub the butter and sugar to a cream; add milk and flour, and then the eggs. Into this mixture stir a chocolate custard made as follows:

8 tablespoonfuls of Baker's chocolate, grated
5 tablespoonfuls of granulated sugar
½ cup of milk

Cook until it thickens a little and beat until cool. Stir the custard thoroughly into the cake mixture and add:

1½ cups of flour — 2 teaspoonfuls of baking powder
1½ teaspoonfuls of vanilla

Bake in a moderately hot oven in three layers. Put boiled icing between the layers.

MRS. J. D. LOWMAN.

Devil Cake.

1 cup brown sugar — ½ cup of milk
1 cup granulated chocolate

Put together in small saucepan, set over the teakettle and stir until perfectly dissolved; then set aside to cool. When cool stir into the cake.

Centennial Best Flour, Specially for Family Use.

Cake.

1 cup brown sugar
½ cup milk
Yolks of 3 eggs
Vanilla
½ cup (small) butter
2 cups flour
1 teaspoonful soda, sifted with flour

Cream butter and sugar, add yolks of eggs whole and beat till very light and creamy; add the milk gradually, and the flour; beat thoroughly and quickly; add the chocolate and flavoring and bake in layers or sheets. Frost with chocolate frosting. Difficult, but very good.

MRS. RICHARD C. STEVENS.

Royal Chocolate Cocoanut Cake.

1 cup butter
2½ cups flour
2 cups white sugar
1 cup grated chocolate
5 eggs
½ grated cocoanut for cake
½ grated cocoanut for frosting
1 cup sour milk or cream
1 teaspoonful soda
Vanilla

Beat butter and sugar to a cream; add beaten yolks, then grated chocolate; put cocoanut into flour and add alternately with the whites of eggs. If sour cream is used put it into a large bowl, beat stiff, add soda and mix quickly into the cake. Bake in layers or loaf.

Filling.

One pound granulated sugar with water enough to dissolve; boil syrup till it strings; stir in a cupful of grated chocolate and boil five minutes longer; then stir in quickly well-beaten whites of 3 eggs. When cool add a teaspoonful of vanilla. Spread the layers and sprinkle cocoanut through frosting.

MRS. S. L. CRAWFORD.

Cocoa Cake.

1 large coffee cup sugar
⅓ cup of butter
2 eggs
⅔ cup of sweet milk
1 teaspoonful of vanilla
1 heaping teaspoonful of baking powder
2 large cups flour
4 teaspoonfuls cocoa

Centennial Best Flour, Specially for Family Use.

Mix together as quickly as possible. Bake as a layer or loaf cake, using boiled icing between layers, or on top, adding 3 teaspoonfuls of cocoa to boiled icing.

MRS. W. B. GAFFNEY.

Mocha Tart.

1 cup flour
1 teaspoonful baking powder
4 eggs
1 cup powdered sugar
1½ tablespoonfuls Mocha extract

Beat yolks and sugar very light; add Mocha extract. Beat whites very stiff and add last. Bake in layers.

Filling.

Whip one pint of cream, sweeten to taste and add 2½ tablespoonfuls of Mocha extract.

Another Filling.

One cup of powdered sugar and add water a teaspoonful at a time, until thin enough to spread. Flavor with two tablespoonfuls of Mocha extract.

MRS. SAULSBERRY.

Pork Cake.

1 pound salt pork
1 cup molasses
3 eggs
1 pound raisins
½ pint water
2 cups sugar
2 teaspoonfuls soda
4½ cups flour

The pork must be chopped fine and boiled two minutes in ½ pint water. Flavor with cloves, cinnamon and nutmeg to suit the taste.

BESSIE CARKEEK.

Centennial Best Flour, Specially for Family Use.

Lemon Cake.

½ cup of butter
2 cups of sugar
1 cup of milk
3 cups of flour
3 eggs
2 teaspoonfuls of baking powder

Bake in three layers.

Filling.

Grated rind and juice of 2 lemons
1 egg
1 teaspoonful of butter
1 tablespoonful of flour or corn starch
1 cup of sugar
½ cup of water

Boil and stir until thick.

MRS. H. D. KLINE.

Orange Cake.

2 cups brown sugar
1 cup milk
4 eggs beaten separately
2 teaspoonfuls vanilla
1 cup butter
4 cups flour
2 teaspoonfuls baking powder

Cream butter and sugar; add yolks, then 2 cups of flour and the milk; mix well. Then add balance of flour with baking powder, and last the vanilla and whites of eggs beaten to a stiff froth.

Filling.

Grate rinds of 3 oranges and 1 lemon, and to that add the juice of the fruit and 3 cups of pulverized sugar.

MRS. R. C. WASHBURN.

Puff Cake.

3 eggs
3 cups flour
Butter size of an egg
Flavor with lemon
2 cups sugar
1½ cups milk
2 teaspoonfuls cream tartar

Rub butter and sugar well together; add eggs, well beaten, 1 cup of milk and 2 cups of flour. Beat light. Now add the last cup of flour with the cream of tartar,

and lastly ½ cup of milk with soda; flavor. Bake in two tins in a quick oven. This will seem very thin, but do not add any more flour or it will not puff as it should.

MRS. F. A. BUCK.

Almond Cake.

½ cup of butter (scant)
½ cup of milk
1½ teaspoonfuls of baking powder
1½ cups pulverized sugar
1½ cups of flour
½ cup corn starch (scant)
Whites of 8 eggs

Filling.

1 cup of cream, whipped stiff
1 tablespoonful of pulverized sugar
1 pound of almonds, blanched and chopped

MRS. CHARLES STIMSON.

French Almond Cake.

6 ounces of sweet almonds
3 ounces of bitter almonds
3 ounces of sifted and dried flour
14 eggs
1 pound powdered sugar
12 drops lemon extract

Blanch and dry the almonds and pound in a mortar, both bitter and sweet ones, adding a little rosewater occasionally. This should be done the day before making cake. Beat the yolks of eggs till thick, add sugar gradually, beating hard, and the whites of the eggs, beaten till stiff, slowly and carefully; stir in flour as lightly as possible. Bake in a quick, even oven and cool on a sieve.

MRS. GILBERT S. MEEM.

Charlotte Russe Cake.

1 cup powdered sugar
4 eggs (whites and yolks beaten separately)
2 tablespoonfuls cold water
1½ teaspoonfuls baking powder in
1¼ cups flour

Bake in layers.

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Filling.

1 pint cream ½ cup powdered sugar
1 teaspoonful vanilla

Whip till stiff. Spread between layers and on top shortly before serving.

Imperial Cake.

1 pound of sugar
¾ pound of butter
1 pound of almonds, blanched and cut fine
Rind and juice of 1 lemon
1 pound of flour
10 eggs
½ pound of citron
½ pound raisins
1 nutmeg

This is very delicious and will keep for months.

MRS. S. J. HOWELL.

Very Rich Fruit Cake No. 1.

1¼ pounds brown sugar
8 eggs well beaten
Juice and rind 2 lemons
1 teaspoonful cream tartar
1 tablespoonful of ground cloves
2 pounds raisins, stoned and chopped
1 pound butter
1 pound flour
1 teaspoonful soda
1 nutmeg, grated
1 tablespoonful cinnamon
1 cup jelly or preserve syrup
1 pound currants
¾ pound citron, sliced

Roll fruit in flour; mix with the hands. Makes three loaves. Bake two and one-half hours in a moderate oven. Paper the pans with thick paper.

MRS. M. H. YOUNG.

This is an old Massachusetts recipe, and better than wedding cake, we think.

Fruit Cake No. 2.

English.

1 pound flour
1 pound butter
2 pounds currants
1 pound citron
1 ounce nutmeg
1 pound sugar
4 pounds raisins, stoned
½ pint brandy
12 eggs
1 teaspoonful cloves
1 cup molasses

Centennial Best Flour, Specially for Family Use.

Almond Paste for Top.

½ ounce gelatine
3 wineglasses brandy
3 pounds powdered almonds
1 pound sugar

Dissolve gelatine in ½ pint of water; add almonds and sugar, then brandy. Spread on cake.

MRS. W. VAUGHAN.

White Fruit Cake.

1 cup of butter
2½ cups of flour
1 pound of figs
1 pound of blanched almonds
2 cups of sugar
1 pound of raisins
1 pound of dates
¼ pound of chopped citron
Whites of 8 eggs
2 teaspoonfuls of baking powder

Cream the butter and sugar, then add the whites of the eggs and then the flour; add the fruit the last thing mixed with part of the flour. The fruit should be chopped very fine. This makes a very large cake and requires a long time to bake—about one and three-fourths or two hours. Bake slowly and cover with paper if it seems to brown too fast.

MRS. ALBERT T. TIMMERMAN.

Nut Cake.

1 cup of sugar
1 heaping cup of flour
3 tablespoonfuls of butter
½ teaspoonful of soda
⅔ cup of chopped walnuts
1 small teaspoonful of cream of tartar
2 tablespoonfuls of milk
3 eggs

MRS. GREGORY.

My Mother's Cup Cake.

¾ cup of butter
3 cups flour (well sifted)
1 cup of sweet milk
2½ cups of powdered sugar
4 eggs
1 small teaspoonful soda
1 lemon, juice and rind grated

Bake slowly, as the quality of this cake depends greatly upon careful baking.

MRS. MARY M. MILLER.

Centennial Best Flour, Specially for Family Use.

Jelly Roll.

Will Make Two Cakes.

12 eggs
1 pound powdered sugar
¾ pound flour

Beat the yolks, stir in the sugar, then the flour, and lastly the beaten whites. Spread to the thickness of half an inch in papered ungreased pans, and bake. When done remove from oven, turn out, moisten with hot water to remove paper, spread with jelly and roll up in a napkin or towel. Roll as quickly as possible after the cake leaves the oven.

MRS. C. P. DAM.

Ribbon Cake.

White Part.

2 cups of sugar
Whites of 3 eggs
1 cup of sweet milk
½ cup of butter
3 cups of flour
3 teaspoonfuls of baking powder

Take out enough for one layer and add to the remainder for the

Dark Part.

Yolks of 3 eggs
1 cup of flour
1 cup of raisins
½ cup brown sugar
½ teaspoonful of soda
Spice to taste

MRS. J. F. WAGNER.

One-Egg Cake.

1 egg
1 cup of sugar
1 large tablespoonful butter
1½ cups of flour
1 teaspoonful of baking powder
½ cup of sweet milk
Flavoring

Very fine hot, with sauce.

IVAH H. KLINE.

Centennial Best Flour, Specially for Family Use.

Cheap Cake.

1 cup white sugar
½ cup milk
2 eggs
½ teaspoonful flavoring extract
½ cup butter (scant)
1½ cups flour
1 teaspoonful baking powder

Beat sugar and butter to a cream, add milk, then eggs well beaten, then flour and baking powder mixed together, and last flavoring extract. Bake in ordinary cake tins in hot oven.

MRS. LATIMER.

Caraway Seed Cake.

½ cup butter
2 eggs
2 teaspoonfuls baking powder
1 cup sugar
2 level cups flour
Pinch salt
2 tablespoonfuls caraway seeds

Stir butter and sugar together, add the two beaten eggs; then add flour with baking powder sifted through it, salt and caraway seeds. Bake in moderate oven fifty minutes.

MRS. M. P. ZINDORF.

Snow Drops.

1 cup butter
1 small cup milk
2 cups sugar
3 full cups prepared flour
Whites of 5 eggs

Flavor with vanilla and nutmeg. Bake in small round tins.

MRS. HATFIELD.

Good Spice Cake.

½ cup sugar
2 eggs
2 cups sifted flour
1 scant teaspoonful soda
½ teaspoonful cinnamon and nutmeg
½ cup butter
½ cup sour cream
½ cup New Orleans molasses
½ teaspoonful ginger
Grated rind of 1 lemon
1 cupful seeded raisins

MRS. J. D. CURTIS.

Blackberry Cake.

1 cup of sugar
⅔ cup of butter
1½ cups of flour
1 cup of stewed blackberries (wild berries preferred)
4 tablespoonfuls of sour milk
4 eggs
1 teaspoonful of soda

Cream the butter and sugar, add the eggs well beaten, the milk and soda, then the berries, and lastly the flour. Bake in a loaf forty minutes in a moderate oven, and ice with boiled icing; or bake in two layers with icing between.

MRS. FRANK MITCHELL.

Blackberry Jam Cake.

1 cup sugar
½ cup butter
3 eggs
2 tablespoonfuls sour cream
1 teaspoonful soda
1 teaspoonful cloves
1 teaspoonful alspice
1½ cups flour
1 cup blackberry jam

Stir blackberry jam in last. Bake in layers and put icing between.

MRS. J. O. COOPER.

Apple Cake.

1 cup of butter
2 cups of sugar
1 cup of milk
2 eggs
2 teaspoonfuls of soda
5 cups of flour
2 cups of raisins
3 cups of dried apples soaked over night, chopped fine and stewed two hours in 2 cups of molasses; cooled before putting into cake
Spices

Beat butter and sugar to a cream and add milk, in which dissolve the soda. Lastly add raisins and apples and spices of all kinds.

MRS. C. J. SMITH.

Portsmouth Pound Cake.

1 pound of butter
1 pound of flour, weighed after sifting
½ teaspoonful of mace
1 pound of sugar
10 eggs
1 teaspoonful of lemon juice

Beat the butter to a smooth cream; add the sugar gradually; beat very light for about twenty minutes. Break in one egg at a time, beating five minutes between each one, until all are used. This is the best pound cake, receipt, but it can be spoiled by not beating sufficiently. Bake in loaf pans lined with greased paper, in a moderate oven, for fifty minutes.

MRS. GEORGE H. HEILBRON.

Angel Cake.

Whites of 11 eggs
1½ tumblers powdered sugar, sifted once
1 tumbler flour, sifed five times
1 teaspoonful cream tartar
Vanilla.

Beat eggs very light; add sugar slowly, then flavoring. Lastly fold in the flour and cream tartar. Bake in slow oven fifty minutes. Remove and turn upside down in baking pan until cool. The pan should be bright and not greased.

MRS. IVAN HYLAND.

Sunshine Cake No. 1.

Whites of 7 small fresh eggs
1 cup of granulated sugar
⅓ teaspoonful of cream of tartar
Yolks of 5 eggs
⅔ cup of flour
A pinch of salt

Sift, measure and set aside flour and sugar. Beat yolks of eggs thoroughly. Beat whites about half, add cream of tartar and beat until very, *very stiff;* stir in sugar lightly, then beaten yolks thoroughly, then add flour. Put in tube pan and in the oven at once. Will bake in thirty-five to fifty minutes.

MRS. ROBERT PALMER.

The nicest flavoring for Sunshine Cake is orange. To this size cake add grated rind of half an orange and one tablespoonful of orange juice.

Centennial Best Flour, Specially for Family Use.

Sunshine Cake No. 2.

Whites of 11 eggs
Yolks of 6 eggs
3 teaspoonfuls orange juice
1 teaspoonful cream tartar
12 ounces granulated sugar
Peel of 1½ oranges (grated)
6 ounces flour (sifted three times)

Add the sugar to the beaten whites; beat yolks and orange peel and juice; add this to the whites, then stir in gradually the flour, into which the cream of tartar has been put. Bake fifty minutes.

MRS. H. R. CLISE.

Molasses Cakes.

Three-fourths of a cup of beef drippings, melted; a little salt, 1 cup sugar, 1 cup molasses, 1 cup milk, 2 eggs, 2½ cups of flour, or a little more, 1 level teaspoonful soda dissolved in a little hot water, 1 teaspoonful cinnamon, 1 teaspoonful cloves. Bake in muffin pans.

MRS. HENRY DRISLER.

Ginger Cake.

1 cup of molasses
½ cup of butter
2½ cups of sifted flour
1 teaspoonful each of cinnamon, cloves, alspice
½ cup of brown sugar
2 teaspoonfuls of soda in 1 cup of boiling water
2 teaspoonfuls of ginger
2 eggs

Add the well-beaten eggs the last thing before baking. Put molasses, sugar, butter and spices into the mixing bowl; put soda in a cup and fill up with boiling water; pour this over first mixture; add flour, then the eggs. Bake in moderate oven.

MRS. LEWIS H. SULLIVAN.

Ginger Bread.

Excellent.

1 cup of molasses
½ cup of butter
2 eggs
2 teaspoonfuls of soda
½ cup of sugar
1 cup of hot water
3 cups of flour after it is sifted
Ginger and spices as preferred

Centennial Best Flour, Specially for Family Use.

Mix sugar and butter together, then molasses; add eggs beaten light, then flour and water and spice. This makes enough to be baked in a good-sized pan, but not too hot an oven.

MRS. F. A. BUCK.

Sponge Ginger Cake.

1 cup of shortening, butter or lard
1 cup of sour milk or coffee
1 tablespoonful of ginger
1 teaspoonful of soda dissolved in the milk
2 cups of molasses
4 cups of flour
2 eggs
1 teaspoonful of cloves, and salt

MRS. EDWARD WHEELER.

Marguerites.

Make a boiled icing; stir into it coarsely chopped nuts. Spread the mixture on Long Branch wafers and put in the oven to brown.

Chopped raisins may be added to the nuts.

MRS. J. F. WAGNER.

Chocolate Macaroons.

Whites of 5 eggs; if very large only 4
1 pound of powdered sugar
1 pound of chopped almonds
2 sticks of chocolate
1 teaspoonful of alspice
1 teaspoonful of cinnamon

Beat the whites of eggs very light, add sugar and beat stiff, then the almonds, blanched and chopped fine, and last of all the chocolate, alspice and cinnamon. Mix all together and bake on buttered tins.

MRS. L. H. PONTIUS.

Centennial Best Flour, Specially for Family Use.

Cocoanut Macaroons.

This Will Make Eighteen Macaroons.

¾ cup of sugar
1 tablespoonful of corn starch
Whites of 2 eggs
½ package of grated cocoanut

Place the beaten whites in a bowl, add salt and beat to a stiff froth, and stir in the sugar. Place the bowl in a pan of hot water, and when the mixture is lukewarm stir in the corn starch. Stiffen with cocoanut, drop in small bits on buttered tins and bake in slow oven until a delicate brown.

MRS. C. P. DAM.

Hickory Nut Macaroons.

Will Make Seventy-Five.

Whites of 3 eggs
½ pound hickory nut meats, chopped
½ pound powdered sugar
1 tablespoonful flour

Beat the whites and sugar together, adding the sugar gradually and beating well on a platter. Add meats and flour, mixing well, and stand in a cool place about one hour to thicken; then drop on greased pan about a half teaspoonful of the mixture at a time, and bake in a slow oven.

MRS. FRANK C. SHARP, Tacoma.

Lemon Cakes.

1 pound flour
½ pound sugar
2 lemons
½ pound butter
4 eggs
1 teaspoonful baking powder

Cream butter and sugar and add the flour. Beat the whites and yolks of eggs separately, then mix and add the grated rind and juice of the lemons. Beat thoroughly and add to the flour, etc. Put in tin in small rough pieces and bake in a quick oven.

MRS. HENDERSON.

Centennial Best Flour, Specially for Family Use.

Chocolate Gems.

2 tablespoonfuls butter
1 cup sugar
½ cup water
2 eggs
1½ cups flour
2 teaspoonfuls cocoa
1 teaspoonful vanilla
1 teaspoonful baking powder

Add the sugar to the butter, then the water and flour. Beat thoroughly and add the cocoa, vanilla, baking powder and the eggs, well beaten. Pour into greased gem pans and bake in moderate oven twenty minutes.

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Shrewsbury Cakes.

½ pound flour
½ pound sifted sugar
½ pound butter
1 egg (yolk)

Rub sugar, butter and flour together; beat well and add the yolk of the egg. Roll out very thin, cut in squares and bake.

MRS. HENDERSON.

Sand Tarts.

1¼ pounds butter
2 pounds flour
2 pounds brown sugar
3 eggs

Cream the butter and stir in the well-beaten eggs; add the sugar and then the flour; mix thoroughly. Roll very thin and cut in diamond shape. Place in buttered pans; moisten each one with well-beaten egg and dust over each tart granulated sugar made *very* brown with cinnamon. Then place two halves of blanched almonds on each tart. Bake quickly in a very hot oven. Let them cool on platters before puting them in the tin box.

MRS. MONTGOMERY RUSSELL.

Kisses.

Whites of two eggs beaten stiff. Into this stir all the powdered sugar it will contain. Blanch and chop fine as many almonds as desired and mix with the paste. Drop by the spoonful on a buttered pan and bake a light brown.

MRS. M. A. KELLOGG.

Centennial Best Flour, Specially for Family Use.

Walnut Chocolates.

Whites of 3 eggs
¾ cup granulated sugar
1 cup Baker's chocolate, (grated)
1 cup walnuts, chopped fine

Beat whites of eggs until very stiff; add sugar gradually, then the chocolate and nuts. Beat well and drop in small teaspoonfuls on buttered paper. Bake in a moderate oven about fifteen minutes.

MRS. A. HANKERSON.

Cream Cookies.

1 cup butter
4 eggs
2 cups sugar

Flour to make stiff enough to roll very thin. Flavor to taste. Bake in a quick oven.

MRS. FRANK MITCHELL.

Excellent Cookies.

2 cups of sugar
½ cup of butter
2 teaspoonfuls of baking powder
½ cup of lard
1 cup of sweet milk
½ teaspoonful of soda
½ teaspoonful of vanilla

Make your dough as soft as possible to roll out.

MRS. W. V. RINEHART, Jr.

Lemon Cookies.

4 cups of sifted flour
2 cups of sugar
1 cup of butter
3 eggs whipped light
1 lemon, the juice and grated rind

Beat thoroughly each ingredient, adding after all is mixed ½ teaspoonful of soda dissolved in a tablespoonful of milk. Use no other wetting. Roll and cut thin.

MRS. THOMAS GREEN.

Centennial Best Flour, Specially for Family Use.

Boston Cookies.

1½ cups brown sugar
½ cup of butter
½ cup of lard
1½ cups chopped raisins
3 eggs
½ teaspoonful each of soda, cinnamon, cloves, and nutmeg
Flour enough to make very stiff

Drop on tin and bake in hot oven.

MRS. SYDNEY C. LOUGH.

Sour Cream Cookies.

1 cup white sugar
½ cup butter (scant)
2 eggs (well beaten)
½ cup sour cream
1 teaspoonful soda (scant)
1 teaspoonful vanilla

Sift soda with the flour and add enough flour to make a soft dough. Roll out and bake in a quick oven. The secret in making these cookies is to have the dough very soft.

MRS. EMILY SATTESTHWAIT.

Cocoanut Jumbles.

2 cups sugar
1 cup butter
½ cocoanut grated
2 eggs

Make just stiff enough to roll thin.

MRS. J. F. WAGNER.

Ginger Cookies.

2 eggs
1 cup of brown sugar
1 cup of butter and lard (equal proportions)
1 teaspoonful soda
1 cup of New Orleans molasses
1 tablespoonful of ginger

Boil about ten minutes, then add the soda. When cool add eggs and flour to stiffen. Roll thin and bake in quick oven.

MRS. B. F. BUSH.

Centennial Best Flour, Specially for Family Use.

Ginger Snaps No. 1.

1 cup of butter and lard
1 coffee cup of sugar
1 cup of molasses
1 teaspoonful of cloves
1 tablespoonful of ginger
1 tablespoonful of cinnamon
½ cup of hot water
1 teaspoonful of soda

Dissolve the soda in the hot water. Flour enough to make soft dough. Roll and bake in quick oven.

MRS. F. W. PARKER.

Ginger Snaps No. 2.

2 cups of molasses
1 cup of sugar
1 cup of lard
2 tablespoonfuls ginger
1 teaspoonful of soda
A little nutmeg

Put molasses, sugar and lard on the stove and boil three minutes; cool slightly; add soda, nutmeg, and flour enough to make a rather stiff dough, putting it in while mixture is quite hot.

MRS. A. L. BISHOP.

Nut Cookies.

Will Make Three Dozen.

¼ cup butter
1 egg, well beaten
½ pound English walnuts, weighed in the shells
1 cup sugar
1 cup flour

Cream the butter and sugar, add eggs, then flour. Chop the nuts very fine and add them to the mixture. Roll out as thin as possible, and after putting in the buttered pans flatten with a wet stamp. The bottom of a glass will answer.

MRS. DAVID BAXTER.

Walnut Wafers.

1 cup walnuts, chopped
2 eggs
1 cup brown sugar
3 heaping tablespoonfuls flour

Do not chop the nuts too fine; put into pan in small teaspoonfuls, for it spreads. Wach carefully in baking.

MRS. MAURICE McMICKEN.

Centennial Best Flour, Specially for Family Use.

Peanut Wafers.

1½ cups of sugar
¾ cup of butter
1 egg
3 tablespoonfuls of milk
½ teaspoonful of soda
½ teaspoonful of salt
1 cup of peanuts, chopped fine
Flour enough to roll very thin

Dissolve soda and salt in milk. Bake in a quick oven.

MRS. F. W. GILBERT.

Oatmeal Cookies.

1¼ cups Quaker oats
½ cup butter, melted
1 teaspoonful milk
1 egg
½ cup sugar
1 scant cup flour
1 even teaspoonful soda
2 teaspoonfuls cream tartar
2 teaspoonfuls vanilla

Stir the sugar into the oatmeal, pour in the melted butter, add the beaten egg, the milk, the vanilla, and lastly the flour, to which the soda and cream of tartar must have been added, dry. Roll out, sprinkle lightly with the oats and bake in a moderate oven.

MRS. DONWORTH.

Cocoanut Drops.

½ pound grated cocoanut
½ pound loaf sugar
Whites of 3 eggs

Beat the whites of the eggs stiff, gradually add the sugar, then the cocoanut. Drop on buttered papers and bake.

MRS. M. A. KELLOGG.

Yeast Doughnuts.

Scald 1 quart of sweet milk and pour over ½ cup of lard and the same of butter and 1½ cups of sugar. When melted stir in enough flour (about 1 quart) to make a sponge; then add 2 tablespoonfuls of yeast and set away for the night. In the morning work it down, adding two eggs. Let rise second time. Be careful; do not use too much flour. After cutting them out let rise again. When fried roll in powdered sugar.

MRS. JOSEPH SHIPPEN.

Centennial Best Flour, Specially for Family Use.

Doughnuts in Rhyme.

(Ladies' Home Journal.)

One cup sugar, one cup of milk,
Two eggs beaten fine as silk;
Salt and nutmeg (lemon'll do),
Of baking powder, teaspoonfuls two.
Lightly stir the flour in,
Roll on pie board, not too thin;
Cut in diamonds, twists or rings,
Drop with care the doughy things
Into fat that swells
Evenly the spongy cells;
Watch with care the time for turning,
Fry them brown, just short of burning;
Roll in sugar, serve when cool.
Price—a quarter for this rule.

MRS. M. P. ZINDORF.

Doughnuts.

1 quart flour (scant)
1 level teaspoonful baking powder
1 cup sugar
2 eggs
Saltspoonful salt
1 cup sour milk
1 level teaspoonful soda
5 tablespoonfuls of melted lard
¼ nutmeg

Sift baking powder with the flour into the baking bowl, making hollow in center, into which put sugar, well-beaten eggs, salt, nutmeg, sour milk, into which has been dissolved the soda. Mix into this flour enough to form a batter. Then add the melted lard. Finish mixing and proceed as with other doughnuts.

MRS. A. B. C. DENNISTON.

Centennial Best Flour, Specially for Family Use.

Doughnuts No. 2.

Delicious.

1 small teacup sugar
2 eggs
3 cups flour (about)
3 tablespoonfuls baking powder
1 cup sweet milk
3 generous teaspoonfuls melted butter
½ teaspoonful nutmeg, grated
Salt

Drop from spoon into boiling lard.

MRS. JOSEPH SHIPPEN.

Fried Cakes.

About Three Dozen.

1 cup powdered sugar
3 teaspoonfuls baking powder
1 cup milk
½ teaspoonful salt
1 piece butter size of an egg
1-3 nutmeg
2 eggs
3½ cups flour (generous)

Beat butter, sugar and eggs together fifteen minutes; add the milk, then the flour, with the baking powder and salt. Mix very soft, roll out one-half inch thick, cut with cutter with hole in the middle, and fry quickly. Roll them in powdered sugar as needed. This will keep them fresh much longer than if all are rolled at one time.

MRS. RICHARD C. STEVENS.

Centennial Best Flour, Specially for Family Use.

ICINGS AND FILLINGS

Boiled Icing No. 1.

1 cup powdered sugar — Whites of 2 eggs
3 tablespoonfuls boiling water

Boil sugar and water (without stirring) till it hairs, and pour in a thin stream onto beaten eggs, stirring all the time. Beat till it creams. Add flavoring.

MRS. BENTON.

Boiled Icing No. 2.

½ pound sugar — 1 small spoonful gelatine
3 tablespoonfuls of water — dissolved in the water
Whites of two eggs

Boil until it ropes. Stir well before adding to the well-beaten whites of eggs.

MRS. J. O. COOPER.

Soft Icing.

Dissolve 1 tablespoonful of gelatine in ½ cup of boiling water, flavored with rind of lemon. Beat in 10 tablespoonfuls of powdered sugar and juice of one lemon.

MRS. ISAAC H. JENNINGS.

Soft Cream Icing.

3 cups of powdered sugar — 1 teaspoonful of vanilla
1 cup of very thick cream — 1 teaspoonful of vinegar

Boil well until thick; take from the stove, add a generous pinch of tartaric acid. Beat hard and pour over cake. Tartaric acid is excellent to add to icing, when it will not harden.

MRS. SAULSBERRY.

Frosting.

White of 1 egg (not beaten) 2 tablespoonfuls ice water
Juice of ½ lemon

Stir in powdered sugar until stiff enough to spread on cake; add ½ teaspoonful of vanilla the last thing. This recipe will do for two cakes. MRS. H. C. HENRY.

Maple Sugar Frosting.

½ pound maple sugar 1 cup granulated sugar
Enough water to melt

Boil sugar till it strings from spoon, then pour over the whites of 2 eggs and beat with Dover beater. Do not stir the sugar while cooking.

Caramel Filling No. 1.

1 cup of cream or milk ½ cup of butter
1 cup of brown or maple sugar Flavor with vanilla

Boil until thick. Set on ice and stir until cold.

MRS. B. W. BAKER.

Caramel Filling No. 2.

4 cups brown sugar ½ cup butter
1 cup new milk

Boil until thick as honey (about twenty minutes). Pour out on buttered dish and beat until light-colored. If too thick thin with cold milk.

MRS. MONTGOMERY RUSSELL.

There are no Germs or Preserving Acids in CARNATION CREAM.

Chocolate Filling.

5 tablespoonfuls of grated chocolate, with enough cream or milk to wet it
1 cup of sugar
1 egg, well beaten

Stir the ingredients over the fire; let them boil a few minutes and flavor with vanilla. Spread on cake when cool.

MRS. LEWIS H. SULLIVAN.

Chocolate Frosting.

1 cup of sugar
2 tablespoonfuls of boiling water
1 bar of chocolate
1 egg (white only)
Vanilla

Grate the chocolate; put in a sauce pan with one-third of the sugar; add the remainder of the sugar to the white of egg and stir (not beat) until mixed; add the boiling water to the chocolate and sugar and boil till smooth and glossy. Pour this gradually upon the egg and stir till a little cool. Flavor well with Vanilla and spread on the cake. It will seem thin, but will harden. A half cup of nuts, almonds, walnuts or pecans, chopped rather coarse, added, makes a change and is delicious.

MRS. RICHARD C. STEVENS.

Fruit Fondant Filling.

Make one rule of cooked fondant as for candy. (See rule for candy.) Place half the fondant in a kettle and heat over steam until melted, then add 1½ cups of chopped figs, dates, seeded raisins and citron. Spread between layers. Ice the cake with the other cup of fondant melted as above.

S. E. W.

Almond Icing.

Beat the whites of 2 eggs until foamy; then sift in gradually 1 cupful of powdered sugar, beating until glossy and so firm that it can be cut with a knife. Take

½ pound of almond paste and work into it one or two whites of eggs, unbeaten, until soft enough to be mixed with the icing. Beat well together and it is ready for use.

MRS. RICHARD C. STEVENS.
(From Table Talk.)

Marshmallow Filling No. 1.

Make boiled frosting, and when nearly boiled drop the marshmallows into the syrup and let them melt. Then beat into the whites of two eggs (which have first been beaten to a froth), and continue beating the mixture until cold; then spread between layers.

MRS. R. W. EMMONS.
(From Miss Emma Libby, Port Townsend.)

Marshmallow Filling No. 2.

While making the boiled icing put 25 cents worth of marshmallows into the oven. Heat until they begin to melt, then stir into the icing as the sugar is being beaten into the eggs.

MRS. S. L. CRAWFORD.

Lemon Filling.

1 cup sugar
3 teaspoonfuls corn starch
Grated rind and juice of 1 lemon
Juice of one orange

Grate rind of lemon: add to this the juice of lemon and orange; stir with this the corn starch, pour in the sugar; lastly add the cup of boiling water. Boil till thick enough to spread. Stir constantly to prevent burning. When cold spread between the layers of cake and sift sugar over the top.

MRS. AURELIUS K. SHAY.

Fig Filling.

Chop 8 figs into small pieces; cover them with water and 2 tablespoonfuls of sugar; let simmer slowly on back of stove until thick like jelly. Frost the cake and spread the figs over the frosting.

LAURA K. YOTT.

Fig Filling No. 2.

½ pound figs ½ pound raisins

Chop fine, add two tablespoonfuls of sugar, the juice of two lemons. Boil this mixture until it jellies, stirring constantly. Cool and spread between layers of cake.

MRS. J. F. WAGNER.

Chopped Raisin Filling.

To any recipe of boiled icing add one-half cup of stoned raisins, chopped fine.

Banana Filling.

Make a boiled icing. Mash one banana and sprinkle with lemon juice and add to the icing. Cut one banana in very thin slices to garnish the cake.

Cocoanut Filling.

Use fresh cocoanut, grated. To a boiled icing add from one-half to three-fourths of a cup of the cocoanut, and sprinkle the top freely with it. It makes a cake sightly to put the cocoanut on top in little mounds, pressed through a pastry bag.

Suggestions for Filling.

To a plain boiled icing add:

Chopped walnuts or pecans or candied fruit. Cherries or ginger are particularly fine.

Flavor with almond extract and add sliced almonds.

When cake is baked in sheets it may be garnished with half-walnuts.

To chocolate frosting add chopped walnuts and garnish with halves of the nuts.

Don't forget that you are Pledged to Ask Your Grocer for CARNATION CREAM.

HOW TO KEEP HOUSE WITH ONE SERVANT

The problem of how to get on with one servant at times confronts most housekeepers, and particularly young housekeepers.

To be successful, one must be systematic and must require that the work be done, as near as practicable, at the designated time. However, too much must not be demanded, and, although requiring the table to be always carefully served and the house kept in order, the housekeeper may, by a little attention to details, arrange her work so that on days when it falls heaviest her menus will consist of dishes most easily prepared and served. On such days she may assist materially by dusting and attending to minor matters, which, while not laborious, require considerable time.

In the first place it is essential to provide good utensils, of which by far the most important is a reliable stove or range. The servant should rise at least one and one-half hours before the breakfast, when much of the routine work of the house, such as building the fires, airing the rooms, taking up ashes, etc., can be done.

After the breakfast is cleared away the house should first be put in order and all of the rougher work attended to; after luncheon the lighter and neater work, such as baking, ironing, etc., can be done. This will enable the servant to be more neatly dressed to answer the door when most likely to be summoned; although at *all times* a fresh white apron must be kept in a convenient place so that it can be easily put on when she is called from the kitchen for any purpose.

Dinner being over, the kitchen should be put in order and arrangements made for the morining's breakfast.

CARNATION CREAM—Large Can—Full Pint—10c.

After this the servant, as far as practicable when the mistress is at home, should be free to occupy her time as she pleases. The answering of the door may then be done by some member of the family.

The manner of preparing and serving should be as follows: The table should be carefully laid in ample time and always furnished with fresh linen. Require the same care and attention when the family is alone as when guests are present, by doing which confusion will be avoided if strangers come unexpectedly. Have everything for the proper serving of the meal in readiness and arrange conveniently the dishes required for the various courses. The first course should be placed upon the table and the water glasses filled before the dinner is announced. After serving this the next course should be prepared for the table and kept warm, if necessary, until the first course has been removed, and each course in its turn in the same manner.

The maid should stand at the left of the host or hostess, who is serving, and take the plate on her tray, placing it from the left, directly in front of each person. Anything, such as bread, vegetables, celery, etc., should be offered from the left in such a position that it may be easily taken.

In removing a course, take first the dish from which the host or hostess has been serving, and then the plates, removing them from the right, one or two only at a time. Have the crumb knife used as often as required. In serving be careful to avoid unnecessary noise and haste. As the various dishes are removed they should be carefully placed on a table in the kitchen, set aside for that purpose.

Servants will not find it difficult, after a little experience, to do the work of an ordinary household in a systematic manner, having a time for everything as well as a place for everything.

A simple menu, carefully cooked and served, will be found much more appetizing and attractive than an elaborate one poorly cooked and carelessly served.

Use Frye Bruhn's Lard Substitute for Cakes.

SANDWICHES

"A crust of bread and liberty."—Horace.

The secret of a sandwich is entirely in the manipulation. Given good bread and good butter, and the rest is largely a matter of patience. The bread must be delicately thin and crustless, the butter must be soft and evenly spread, cheese must be finely grated, and meat or fish chopped or pounded to a paste. The best bread is bakers' water bread a day old, though the loaf must not be cut before using. Brown bread, being much more moist, may be used on the day of baking. Sandwiches should never be made long before serving. If, however, they must stand any length of time, their freshness is insured by wrapping them in a thick brown paper, over which a double napkin wrung out in cold water is folded, and setting them in a cold place.—Harper's Bazaar.

Cheese Sandwiches.

Mix cheese (Deilcatesse or Club House) with mayonnaise or prepared mustard, and with some hard-boiled eggs chopped exceedingly fine. Put this mixture into a mortar and rub together into a paste. Spread on buttered squares of bread, or thin crackers, or, best of all, thin slices of buttered toast.

MRS. NATHANIEL WALDO EMERSON, Boston.

Centennial Best Flour, Specially for Family Use.

Walnut Sandwiches.

One pound English walnuts; cut kernels in small pieces; cover with a nice mayonnaise dressing. Cut bread in fancy shapes, round, square or triangular, and spread with the mixture. Set in cool place till nearly ready to serve.

MRS. V. A. RITON.

Sardine Sandwiches.

Chop the sardines very fine and mix with Worcestershire sauce or with mayonnaise dressing. Spread on small squares of thin bread and butter.

MRS. NATHANIEL WALDO EMERSON, Boston.

Peanut Sandwiches.

Mash peanuts in a mortar to a paste, or chop as fine as possible. Thoroughly mix with Worcestershire sauce; spread on thin slices of bread and butter cut small. A good "appetizer" and nice to serve at "5-o'clock tea."

MRS. NATHANIEL WALDO EMERSON, Boston.

Oyster Sandwiches.

Will Make Sixty.

Chop one quart of oysters very fine; seacon with pepper, salt, and a little nutmeg. Mix with ½ cup melted butter, the same of rich cream, whites of 3 eggs, beaten, and 8 ordinary round crackers, powdered. Heat in double boiler until a smooth paste; set away until cold. Spread between slices of buttered bread.

Roast Beef Sandwiches.

Chop rare roast beef very fine; season with salt, pepper, a very little mustard and a dash of Worcestershire sauce. Use plenty of salt.

Mixed Sandwiches.

Chop fine cold ham, tongue and chicken. Mix with 1 pint of meat, ½ cup of melted butter, 1 tablespoonful of salad oil, 1 tablespoonful of mustard, yolk of 1 egg, beaten, a little pepper. Spread on lettuce leaf between slices of bread and butter.

Lobster Sandwiches.

Chop the meat of a fresh or canned lobster very fine; add a few drops lemon juice, a dash of cayenne, and mix quite soft with mayonnaise. A tablespoonful of finely chopped capers, cucumber pickles or olives improve it greatly. Spread between thin buttered slices of brown or graham bread. MRS. RICHARD C. STEVENS.

Salmon Sandwiches.

Free cold canned salmon from all skin and bone, shred fine with a silver fork; add a squeeze of lemon juice, a little paprika and tomato catsup. Mix to a paste with melted butter.

Baked Bean Sandwiches.

Rub cold baked beans through a sieve; add salt and pepper to taste and mix with mayonnaise to a smooth paste. Add finely chopped celery leaves or a little celery salt and spread between buttered brown bread.

MRS. RICHARD C. STEVENS.

Cottage Cheese Sandwiches.

Rub cottage cheese to a paste; add olives or capers, finely minced, and a little Worcestershire. Should be well salted. Spread between buttered white or brown bread.

Egg Sandwiches.

Chop hard-boiled eggs; season with salt, cayenne and a little vinegar; mix to a paste with soft butter. Add

pickles chopped fine, and a little deviled meat of any kind, or a little minced ham, tongue or chicken. Spread between slices of white bread or finger rolls.

MRS. RICHARD C. STEVENS.

Anchovy Sandwiches.

3 anchovies
1 hard-boiled egg
4 ounces butter
Salt and pepper
A little nutmeg

Bone the anchovies and pound them with the butter, egg, salt, pepper and nutmeg. Slice bread very thin; spread with the paste and roll.—Harpers' Bazaar.

Chicken Jelly Sandwiches.

Make chicken jelly the day before wanting the sandwiches; cut in thin slices and lay between thin slices of buttered bread. The bread should be spread with softened butter before cutting.

MRS. RICHARD C. STEVENS.

American Sandwiches.

Chop half a pound of ham very fine, together with two chopped pickles; mustard, salt and pepper to taste. Beat six ounces of butter to a cream, add the chopped ham and mix well. Cut thin slices of bread, spread with the mixture, press together, cut into diamonds and garnish with parsley.—Harper's Bazaar.

Valentine Sandwiches.

Chop together one cup of chicken meat, 6 button mushrooms; add salt and pepper and ½ pint of mayonnaise dressing. Spread on thin slices of buttered bread, cut into hearts and garnish with parsley.—Harper's Bazaar.

Ripe Olive Sandwiches.

Stone the olives and mash them. Mix thoroughly with mayonnaise dressing and spread as usual.

Cheese and Nut Sandwiches.

Mix grated cheese with butter enough to form a paste. Season with pepper and add salted nuts, sliced thin, not chopped. Serve on slices of bread without crusts, cut very thin and without butter.

MRS. E. A. STROUT.

Suggestions for Sandwiches.

Thin slices of fruit or pound cake between brown bread.

Lettuce leaves with mayonnaise between thin slices white bread and butter.

Tender nasturtium leaves or cresses in same manner.

Chestnuts, boiled, rubbed to a paste, with mayonnaise.

Any nut meats, chopped, pounded and mixed with mayonnaise.

Chestnuts, boiled, sprinkled with sugar and seasoned with vanilla.

Graham bread spread with crabapple jelly and preserved ginger, chopped.

Raisins, figs, dates and nuts, chopped in equal parts, or in any combination.

Veal, ham and hard-boiled eggs, equal parts, chopped and seasoned with salt, cayenne and lemon; mixed with soft butter.

Salted almonds, chopped and pounded.

Any jelly or jam. If tart, mixed with a little finely chopped preserved ginger, or ginger syrup.

Chicken and ham, chopped and pounded; season with salt, pepper and a little mace.

Cold roast turkey, beef, boiled tongue and ham, equal quantities, chopped and pounded; add finely minced pickles, olives and capers; mix with mayonnaise.

Cold veal and hard-boiled eggs, chopped; season with salt, pepper and catsup; mix with creamed butter.

Anchovy paste.

Thin slices of rare roast beef, salted freely.

Fromage de Brie, or cream cheese, spread thinly on bread; add a little paprika.

PRESERVES, PICKLES, ETC.

"Peter Piper picked a peck of pickled peppers."

Canning.

Have the jars and tops in *hot* water, and the rubbers in cold water. Cook only enough syrup at one time for one can, and by using two kettles no time is lost by having the *syrup* for the second can cooking in one kettle, while the fruit for the first can cooks in the other.

For *small fruits* make a thin syrup of 1 cup of sugar to 1 cup of water for each can; put in enough fruit for the one can, allow it *just* to come to a boil, pour into the can and seal at once. Be sure the can is brimming full. If the syrup was a little short fill the can with boiling water.

For *large fruits* make a syrup of 1½ cups of sugar to 1 cup of water. When it boils put in the fruit and let it cook until *nearly* tender. Seal quickly.

In the evening screw the tops as tight as possible and again in the morning; then set in a cool, dark place.

If large cans are used proportionately more syrup must be made.

Blackberries and Raspberries.

Blackberries and raspberries require one teacupful each of water and sugar to every quart (by actual measurement) of fruit. Make a thin syrup of the water and one-half of the sugar. When it boils, skim and add the fruit. Let it simmer gently for five minutes, add the rest of the sugar, let it come to a boil again, can, and seal at once. Press the berries gently under the syrup while cooking, but do not break or mash them.

Canned Blueberries.

Can blueberries exactly as directed for blackberries, only adding the juice of one lemon to every three quarts of the fruit.

Elderberries and Currants.

Can elderberries as directed for blackberries, omitting half the amount of water. Currants should be washed, drained and stemmed. To each quart add one and one-half cupfuls of sugar; mix well and allow to stand two hours. Place over the fire, bring quickly to the boiling point, let simmer five minutes and seal.

Gooseberries.

For canned gooseberries allow one-half cupful of water and two cupfuls of sugar to each quart of fruit, either green or ripe. Make a syrup with the sugar and water, add the fruit, bring quickly to the boiling point, simmer very gently for five minutes; seal at once. The stems and buds should be removed from gooseberries.

Cherries.

Sour cherries should be stoned and then measured. For every quart allow one and one-half cupfuls of sugar and one cupful of water. Put the fruit and sugar into a preserving kettle in layers and let it stand one hour. During this time simmer in the water to be added one tablespoonful of cherry stones for every quart of fruit; strain and add sufficient boiling water to make up for the amount that has boiled away. Add this to the fruit, boil steadily for eight or ten minutes, then seal at once. For ox-hart cherries allow one cupful of sugar and two cupfuls of water for each quart of fruit. Do not stone, but puncture each cherry three times with a fine darning needle. Cook in the syrup for ten minutes.

Damsons and Green Gages.

Damsons, green gages and yellow gages require one teacupful and a half of sugar to each quart of fruit. Punc-

ture each plum three times with a darning needle. Bring slowly to the boiling point and let simmer until the fruit is tender, but not broken. Skin and seal.

Peaches.

Peaches should be thinly pared, or skinned in boiling water, halved, stoned, and thrown into cold water. For every four quarts of peaches make a syrup with two cupfuls of sugar and four cupfuls of water. When it boils, drain the peaches from the cold water and put them in syrup. Bring quickly to boiling point, then remove to back of range and let simmer very gently until tender, but not soft. Seal at once.

Pears.

In canning pears use same proportions of fruit, sugar and water as directed for peaches. Pare and halve the pears, cook in boiling water until tender, drain, and add them to the boiling syrup. Let simmer for five minutes and seal.

Apricots.

Apricots should be treated same as peaches, only the skin is not removed. Wash them in cold water, wipe gently, halve and stone them. Can as directed for peaches.

MRS. W. B. GAFFNEY.

Canned Peaches.

Make a syrup of 1 pint of sugar and ½ pint of water to a quart of fruit. Boil syrup till clear, skimming carefully; put in the fruit, cook till tender and seal at once.

MRS. F. W. PARKER.

Tutti Frutti.

Put in a two-gallon jar one quart of brandy and three pounds of granulated sugar. As various kinds of fruit are obtained, add one pound of sugar for each pound of

fruit. Begin with strawberries, cherries stoned, bananas, pineapples cut in pieces, etc. Keep in a cool place and stir every few days until the last of the fruit has been added. The quantity of brandy and sugar mentioned at first will bear seven or eight pounds of fruit and extra sugar. Put in small cans or jars, or cover with a paper wet in brandy, and tie a second paper over the first. This is an easy way to preserve fruit so that it will retain its natural flavor, and is delicious for tutti frutti ice cream, or for jellies or sauces.

Preserves.

Pears, quinces, and clingstone peaches should be first cooked in clear water until almost tender. Drain and add ¾ pound of sugar and ½ pint of water (in which fruit was cooked) to each pound of fruit. After skimming add fruit a little at a time to avoid crushing, and cook till clear. When all is cooked boil the syrup down and seal. If the fruit is not to be sealed use a pound instead of ¾ of a pound of sugar to each pound of fruit. Care should be taken to skim the syrup frequently, to keep clear.

MRS. F. W. PARKER.

Preserved Strawberries.

Take one cup of sugar with a little water and boil it until it shreds. Into this thick syrup put one cup of strawberries and gently lift the syrup around them. Boil hard for a few minutes. The juice of the berries will thin the syrup and it should boil until the colored syrup shreds. Remove and pour in glasses. The secret of having the color light lies in doing a small amount. Three vessels may be kept going and in that way expedite the work.

MRS. J. F. WAGNER.

Strawberry or Raspberry Jam.

To use the pulp the jelly is made from; let the berries after being cooked drain over night, but do not squeeze any more juice out; put the pulp through a sieve or a potato masher; add as much currant or apple juice as

you have pulp; add to this a little more than three-fourths as much sugar as you have pulp and juice. Cook until it jellies—about half an hour.

Wild Blackberries.

Wild blackberry juice jellies without being mixed with any other juice. If desired, use the pulp for jam, fix the same as the strawberries, but add apple juice to it.

Apricot Jelly.

A delicious jelly can be made by mixing apricots with crabapples, using about one-quarter as much crabapple as apricot. Crack a cupful of the apricot seeds, so as to get the flavor of the kernels. Cook all together, drain, and make the same as crabapple jelly.

MRS. S. L. CRAWFORD.

A Few Hints About Jelly Making.

Cook only five or six glassfuls at a time if you want the fruit to jelly quickly and be clear.

Have measuring cup full of juice but not quite full of sugar.

Cook until the jelly strings from the spoon.

Strawberry Jelly.—To three cupfuls of strawberry juice take two cupfuls of currant juice.

Raspberry Jelly.—To three cupfuls of raspberry juice take two cupfuls of currant juice. If you cannot get currants, the juice of either sour apples or crabapples will do.

Concord Grape Jelly.—To half a box of crabapples take one basket of Concord grapes. Stem the grapes, cut the crabapples in half, barely cover with water, cook until well done, strain and make the same as crabapple jelly. This carries all the flavor of the grape.

MRS. S. L. CRAWFORD.

Currant Jelly.

Pick over but do not stem the currants. Mash them a little; add a cup of water if necessary to keep them from burning and cook gently (do not let them boil) until they look ragged. Put in a bag made of two thicknesses of cheese cloth and let them drip over night. Next morning strain the juice thus obtained, measure it and weigh the sugar—a pound of sugar for every pint of juice. While the juice is heating put the sugar in shallow dishes and set in the oven, stirring occasionally. Boil the juice just ten minutes, skimming until clear; then put in gradually the hot sugar and stir constantly until it is dissolved. As soon as it comes to a boil again remove from the fire and pour into glasses. When cold lay neatly-fitted rounds of white paper, dipped in brandy, next the jelly, taking care to exclude the air bubbles and to entirely cover it. Then paste paper covers over the tops of the cups. The currants are better for not being *very* ripe. A clear day is preferable for jelly-making. Many people like a little raspberry juice mixed with the currant juice.

MRS. CHARLES E. SHEPARD.

Crabapple Jelly.

Select fruit not too ripe. Cut apples into quarters and cover freely with boiling water. Cook until they fall to pieces, keeping well covered with hot water. Allow the juice to drip, then allow as usual one bowl of sugar to one bowl of juice.

The pulp may be squeezed and a second quality of jelly made, which, while not so clear, is very good for cooking purposes.

A sprig of rose geranium dipped in the crabapple jelly just before putting into glasses gives a pleasant flavor.

MRS. T. M. DAULTON.

Plum Jelly.

Cut the plums into pieces and cover with boiling water and cook. Prepare the same as for crabapple jelly. Boil the juice five minutes before adding the sugar.

Apricot or peach marmalade is improved by mixing one-third as much crabapple juice as you have pulp. To this add two-thirds as much sugar.

MRS. S. L. CRAWFORD.

Orange Marmalade No. 1.

12 oranges (medium size)
2 lemons
2 quarts water
9 pounds sugar

Wash the oranges clean, wipe dry and cut in thin slices (just as you would slice potatoes for frying), using peel and pulp but rejecting the seeds. Pour over them two quarts of cold water and boil until very tender (about an hour and a half); add nine pounds of sugar and boil an hour or a little longer.

MISS MALTBY.

Orange Marmalade No. 2.

Take the juice and pulp of 12 oranges; add the grated rinds of six. Put equal weight of sugar and oranges together and boil slowly to the consistency of thick syrup. If the bitter taste is preferred, the rind of the six oranges may be sliced in extremely thin strips and boiled until tender, changing the water several times, and then added to the boiling fruit about ten minutes before it is taken from the stove. Bottle while very hot.

MRS. BANGS.

Brandied Peaches.

3 pounds peaches
1 pound sugar

Boil syrup until it shreds. Add peaches, letting them remain until tender. Remove the peaches to jars. Boil syrup five minutes longer, then pour over fruit. Put four tablespoonfuls of brandy in each jar.

MRS. J. F. WAGNER.

Pickled Peaches or Pears.

Prepare a syrup in proportion of:

3 pounds sugar
1 tablespoonful each of whole and ground cloves
1 pint vinegar
4 tablespoonfuls cinnamon

to each gallon of fruit. Boil sugar, vinegar and spices five minutes. Pare the fruit, cut in halves and core. Put part at a time into the syrup and cook till a silver fork will pierce it easily. Skim out the fruit and put in a stone jar. When all the fruit is cooked boil the syrup ten minutes longer and pour over all. In the morning drain off the syrup and cook fifteen minutes and pour over the fruit again. Repeat three mornings. The third morning thoroughly heat the fruit and boil the syrup till like maple syrup; pour over the fruit; tie the covers down with cloth. Not necessary to seal. MRS. F. W. PARKER.

Peach Mangoes.

Use large, solid peaches. Cut in halves, removing stones and keeping the two halves of each peach together. Chop celery or cabbage very fine; mix into it white mustard seed, celery seed and a little salt. Let this stand while preparing the peaches. Then squeeze it with the hands, getting all the juice. Fill the center of the peaches with the mixture and tie them together with cheese cloth or muslin. Make a syrup with

1 cup vinegar
½ cup water
2 cups sugar
2 sticks cinnamon
2 dozen whole cloves

Tie the spices in a bag and boil all together. Put in the peaches just long enough to be tender. Put the peaches in jars, boil the syrup about five minutes and pour over the fruit. Seal. MRS. J. F. WAGNER.

Spiced Plums or Prunes.

7 pounds plums
4 pounds sugar
1 pint sour vinegar
1 tablespoonful mace
2 tablespoonfuls each of cloves and cinnamon

Put sugar and vinegar on to boil; add spices, in a thin muslin bag, and boil fifteen minutes. Put in the plums and just heat through; skim them out into jars. Let the syrup boil down a few minutes longer, then pour over the plums and seal the jars.

MRS. F. W. PARKER.

Currant Catsup.

Take 2 quarts of ripe red currants, stem and put them in a stewpan with ½ pint of boiling water; let them boil ten minutes; strain through a colander. Then add ½ pint of best vinegar, 1 pound of brown sugar, 1 tablespoonful each of mace, ground cloves and cinnamon, 1 teaspoonful of alspice. Boil quickly for half an hour; bottle and seal for use. This is delicious and improves with age.

MRS. A. W. ENGLE.

Spiced Currants.

5 pints ripe currants after stripping from stem.
3 pints sugar
1 pint vinegar
1 tablespoonful each of cloves, cinnamon, alspice and black pepper.
½ tablespoonful salt

Boil all together until sufficiently thick.

MRS. H. C. HENRY.

Spiced Gooseberry.

8 pounds berries — 4 pounds sugar
1 pint vinegar — 2 ounces whole cloves
2 ounces cinnamon

Boil four hours and seal carefully.

If you wish the berries whole boil the vinegar and spices to a thick syrup first and pour over the berries. The next morning heat the syrup again and pour over the fruit.

MRS. WINFIELD R. SMITH.

Apricot Catsup.

1 gallon sliced ripe apricots
1 tablespoonful alspice
1 pint best cider vinegar
6 red peppers
1 small onion or a tablespoonful of onion juice
1 teaspoonful corn starch
2 tablespoonfuls salt
1 tablespoonful black pepper
½ teaspoonful cloves
2 teaspoonfuls dry mustard

Cook 2½ hours, then cool and run through a colander. Put in a kettle and boil (careful not to burn), then add the corn starch dissolved in a little vinegar. After it comes from the stove add the cloves, or same amount of mace. Bottle.

Cucumber Catsup.

3 dozen cucumbers
½ pint salt
12 onions
1 teacup mustard seed
½ teacup ground black pepper

Pare and chop the cucumbers and onions very fine, sprinkle over them the salt, put the whole in a sieve or bag and let drain over night. Mix well with the mustard seed and pepper; place in jars and cover with vinegar. This is delicious with oysters. It is better if kept from the light.

MRS. EDWARD WHEELER.

Tomato Catsup.

1 gallon tomatoes
1 tablespoonful mustard seed
Small stick cinnamon
1 teaspoonful cayenne
½ tablespoonful of whole cloves
1 tablespoonful whole alspice

Stew and strain the tomatoes, then cook again till thick. When about half thick enough add spices tied loosely in a thin muslin bag; also 1 tablespoonful of sugar, 1 cup of strong vinegar, and salt to taste. If onions are liked they should be put in while stewing. This will not be discolored by spices, but as bright as stewed tomatoes. If liked more highly colored, like the prepared catsups, a *little* fruit red and mandarin yellow fruit paste may be used.

MRS. RICHARD C. STEVENS.

Spiced Tomatoes.

5 pounds green tomatoes
1 pint best cider vinegar
1 ounce stick cinnamon
2 pounds brown sugar
½ ounce whole cloves
¼ ounce mace

Cut the tomatoes into small pieces and boil them with the sugar, vinegar and spices (in a muslin bag) until cooked through; then remove the fruit, leaving the spices and syrup to be boiled together until the syrup is sufficiently spiced. This is then poured over the fruit, the spices being left in the syrup to further flavor it.

MRS. S. W. R. DALLY.

English Mustard Pickle.

24 medium sized cucumbers
2 cauliflowers
1 quart small onions,
6 green peppers

Cut all into small pieces; put in salt water over night; scald in the same water. Drain them and put into three quarts of boiling vinegar with 2 cups of sugar, 4 teaspoonfuls of celery seed, ½ pound of ground mustard, ¾ cup of flour, ½ ounce of tumeric. Boil all together fifteen minutes; then cool and bottle.

MRS. FRANK BEACH.

Sauce for the Goose.

½ peck ripe tomatoes
1 cup chopped onions
⅓ cup salt
1 teaspoonful ground cloves
1 teaspoonful white pepper
1 cup chopped celery
1 cup brown sugar
1 nutmeg, grated
1 teaspoonful cinnamon
3 green peppers, chopped
1 quart good vinegar

Peel and chop the tomatoes; then drain two hours. Mix all well together; add the vinegar and seal. No cooking required.

MRS. L. LUDLOW MOORE.

Chili Sauce No. 1.

12 large ripe tomatoes
2 onions
2 tablespoonfuls sugar
4 peppers
2 tablespoonfuls salt
1 tablespoonful cinnamon
3 cupfuls vinegar

Peel the tomatoes and chop fine, then add the onions and peppers, chopped *very fine*. Boil one and one-half hours. One quart can of tomatoes may be used with the other ingredients instead of the ripe tomatoes.

MRS. ALBERT T. TIMMERMAN.

Chili Sauce No. 2.

1 peck ripe tomatoes
5 large red peppers
¼ cup salt
1 pint vinegar
6 onions, medium size
1½ cups sugar
1 even teaspoonful each of ground alspice, cloves and cinnamon

After the tomatoes are cooked and strained add spices and other ingredients. Boil gently until thick.

MRS. A. F. McEWAN.

Sweet Tomato Pickles.

1 peck green tomatoes
4 large onions
1 cup salt
2 tablespoonfuls cinnamon
2 tablespoonfuls alspice
1 teaspoonful black pepper
2 tablespoonfuls whole cloves
2 quarts cider vinegar
2 pounds sugar
1 tablespoonful ginger

Slice the tomatoes and onions, add the salt and let stand over night. In the morning cover with cold water and drain well. Put the spices in a muslin bag and soak in the vinegar over night. In the morning add the sugar and *simmer* two hours. Then add the tomatoes and onions and boil forty minutes.

MRS. GREGORY.

Spiced Green Tomatoes.

1 peck green tomatoes, sliced
12 large onions, sliced

Leave in salt and water twenty-four hours; then drain and add:

¼ pound mustard seed
1 ounce cinnamon
1 ounce whole black pepper
1 ounce cloves
1 ounce alspice
1½ pounds sugar

Cover with vinegar and boil till transparent. Using whole spices makes the pickle look better.

MRS. A. M. BROOKES.

Green Tomato Pickles.

20 pounds green tomatoes
6 large onions
1 quart good cider vinegar
2 heaping tablespoonfuls black pepper
2 heaping tablespoonfuls cloves
1 heaping tablespoonful mace
3 tablespoonfuls of salt
1½ pints of sugar
2 heaping tablespoonfuls mustard
2 heaping tablespoonfuls alspice
2 heaping tablespoonfuls cinnamon
Celery seed and mustard seed to taste

Slice the tomatoes and sprinkle through them the salt. Let stand over night. In the morning drain thoroughly, add to them the onions, sliced, the other ingredients, and cook until tomatoes are clear and tender. Stir frequently but gently to prevent burning.

MRS. A. J. FISKEN.

Piccalilli.

1 peck green tomatoes, chopped fine
2 dozen cucumbers, peeled and chopped fine
1 small head of cabbage, chopped fine
Vinegar

Sprinkle salt over each and let stand over night. In the morning drain perfectly dry; mix all together and heat enough vinegar to cover the mixture; pour over it and let stand over night. After draining off the vinegar in the morning add six or eight Chili peppers, chopped fine, 1 pound of white mustard seed, 1 cup of sugar, 1 tablespoonful of cloves, 1 ounce of alspice, salt to taste. Cover with vinegar and cook several hours until tender. Put in air-tight jars.

MRS. WARBASS.

Watermelon Pickle.

3 pounds brown sugar — 1 scant quart vinegar

Cut watermelon rinds in squares, soak in alum water over night; in the morning drain. Put vinegar and sugar on the stove, and when boiling add watermelon and boil until syrup is as thick as honey and the rinds are clear.

MISS NANCY BREWER.

Cucumber Pickle.

1½ dozen old cucumbers — ½ dozen onions (small)
Olive oil — 1 ounce white mustard seed

Pare and slice cucumbers, leaving out the seeds; chop, sprinkle well with salt and let stand over night; onions the same way, separately. Next morning rinse thoroughly in cold water, mix in cucumbers, onions and mustard seed, pouring over all enough vinegar to cover. When in jars, cover to about the depth of one inch with olive oil and seal.

MRS. E. A. STROUT.

Chow Chow.

2 quarts beans
2 quarts onions
2 quarts green tomatoes
1 head cabbage
¼ pound mustard seed
¼ pound celery seed
Vinegar
4 dozen cucumbers
2 dozen green peppers
½ dozen ears corn
2 pounds cauliflower
½ pound mustard
4 ounces tumeric
½ bottle olive oil

Cut the vegetables into small pieces, sprinkle thickly with salt and let stand over night. In the morning rinse with cold water and drain. Add the whole spices and enough vinegar to make of it a good consistency. Mix mustard and tumeric with cold vinegar and stir in while boiling. Cook thirty or forty minutes, or until vegetables are tender.

MRS. S. W. CLARK.

Centennial Best Flour, Specially for Family Use.

Mustard Pickle.

Will fill a five or six-gallon crock.

300 small cucumbers
1 quart silverskin onions
2 gals. white wine vinegar
¼ lb. white mustard seed
1 or 2 heads cauliflower
8 green peppers
1 quart yellow pod beans
¼ pound tumeric
¼ pound black mustard seed
1 pint mustard as prepared for the table

Boil cauliflower and beans in weak salt water until tender. Put cucumbers, peppers, beans, onions and cauliflower into brine strong enough to float an egg and let stand for twenty-four hours. Drain well. Into the vinegar put the tumeric and mustard and let boil. When thoroughly cold pour over the pickles, which have been placed in a stone crock.

MRS. L. B. STEDMAN.

CONFECTIONERY

"A wilderness of sweets."

Fondant.

1 pint granulated sugar ½ pint (scant) cold water

Mix well together and put on to boil, being careful not to disturb until done. (*Never* stir it.) After ten minutes of boiling gently try it with a fork, and if it hairs keep close watch of it, trying it in cold water until it forms a soft ball. Remove quickly from the stove, pour into an earthen bowl and set away to cool. At blood heat a thin icing will have formed on top, which should be gently lifted off with a wide-tined fork, in order that not a bit remain and none of the syrup be wasted. When this is done beat hard with a fork until stiff; then take in the hands and work until smooth and creamy. Not a grain should remain. This will keep for weeks in a cool place. If a quantity of fondant be made the skimmings may be all boiled over, with the addition of a little water.

To insure success in making, close watch must be kept during the boiling, and quick judgment used as to the time for removing from the fire. Boiling sugar is full of whims and is better than any barometer in forecasting the weather. Therefore *watch it!* On a windy day the syrup is likely to grain; on a damp day it may take much longer to boil and may refuse even to stiffen, and will need a second boiling.

These minute directions may discourage some from attempting fondant, but with a little practice one soon learns to avoid "breakers" and becomes fascinated with the infinite possibilities for variety. Individual ingenuity will devise new kinds, so we give but a few which have already been tested:

Peppermints or Wintergreen.

Take a portion of the fondant and melt again by putting it into a small bowl set in boiling water. When melted flavor with one or two drops of oil of peppermint and drop on paraffine paper. For wintergreens use oil of wintergreen and color a delicate pink.

Orange Creams.

Grated rind of 1 orange 1 tablespoonful juice
Confectioners' sugar to stiffen

Roll into small balls and dip into fondant melted as for peppermints. If the fondant stiffen again with the continued heat, add a drop or two of boiling water. Use a wide-tined fork for dipping in order that the surplus fondant may fall back into the bowl. It will harden almost at once on the paraffine paper. Variety of form and color is desirable, so we suggest that these creams be made round and small, giving the coating a tinting of orange.

Lemon creams are made the same way, using lemon in place of orange. These may be moulded into oblong pieces.

Cocoanut Creams.

Mix shredded cocoanut into some fondant and flavor with vanilla. Form into cones, dip in fondant and sprinkle with cocoanut.

For **Fig creams** use chopped figs in place of cocoanut.

Nut creams are made by using chopped nuts in place of cocoanut; flavor with almond, color green. Chopped citron, raisins, dates, raspberry jam or chocolate may be used instead.

MRS. CALVIN E. VILAS.

French Fondant.

White of one egg and equal amount of cold water beaten briskly; one teaspoonful of vanilla (or any preferred flavoring) and sufficient confectioners' sugar to make it stiff enough to form into balls. Before it is quite

stiff it can be divided and the various portions flavored and colored according to fancy. Those balls to be covered with chocolate should stand several hours before covering. We have found vanilla or pineapple better for walnut creams; vanilla with figs or dates. A mixture of flavorings is very nice, such as lemon and cinnamon.

Flavorings and coloring can be varied according to taste. Candied fruits cut in small pieces may be encased in the fondant or used on top of ball.

The *fruit* colorings are preferable and can be obtained at a grocers.

French fondant is the simplest way of making candy, but we much prefer the *cooked* fondant, made as above.

Chocolate Fondant for Dipping.

Add two tablespoonfuls of grated chocolate to about one pound of fondant. Melt the chocolate and stir the fondant into it. Nut balls and fig balls dipped in this are delicious.

Walnut Creams.

Cook some fondant, flavor with pineapple or vanilla, make into balls and put half a walnut on the top.

Date Creams.

Remove the stone and fill with fondant.

Stuffed Dates.

Remove the stones; have ready blanched walnuts. If you leave the nuts in halves use two dates to one piece. Place one date on each side of the nut and pinch together, completely covering the nut, or use one-quarter of a walnut and but one date. Roll in powdered sugar.

MRS. WINFIELD R. SMITH.

Stuffed Dates No. 2.

Remove stones, fill with German breakfast cheese and roll in powdered sugar.

MRS. E. A. STROUT.

Maple Creams.

1 cup water 2 cups maple sugar
Butter size of a hickory nut

Boil water and sugar until it hairs; add butter. Place candy pan in a pan of cold water and stir until it becomes a waxen substance. Make into balls and put a walnut on one side.

MRS. WINFIELD R. SMITH.

Butter Scotch.

2 cups sugar ¾ cup vinegar ½ cup butter

Boil until brittle when tested in water.

MRS. W. B. GAFFNEY.

[For Fruit Glacé See Page 181.]

Crystallized Strawberries.

Select large berries with the stems on. Crust each berry thickly with fondant made from either receipt given in this book. As you fix them put about ten on each plate. Let the crust harden and they are ready to serve.

MRS. S. L. CRAWFORD.

Crystallized Orange Peel.

Nice as a Confection for Teas, Receptions, Etc.

Cut oranges lengthwise, take out pulp and most of the white part. Put into a strong solution of salt and water for six days; then boil them in a quantity of water till tender and drain. Make a thin syrup of sugar and water (a pound of sugar to a quart of water); put in the peel and boil one-half hour, or until it looks clear. Have ready a thick syrup of sugar and just water enough to dissolve it; put in the rinds and boil slowly until you see the syrup candy about them. Take them out and roll one by one in granulated sugar.

MRS. GEORGE OSGOOD, Tacoma.

Peanut Caramel.

1½ cups granulated sugar
1 cup chopped peanuts

Have the pan hot; pour in the sugar, stirring constantly until it is caramel, when quickly add the nuts; stir once and pour into buttered tins; mark into squares. This candy hardens very quicky, so it must be marked very soon after it is poured out.

MRS. HINCHLIFFE.

Vassar Fudgies.

2 cups white sugar
1 cup sweet milk
Butter size of small egg
½ cup hot water
2 squares unsweetened chocolate
1 teaspoonful vanilla

Put sugar and water in a kettle on the back of the stove until the sugar is dissolved; then set the kettle over the fire and add the milk and the chocolate. Cook until you can make a soft ball in water. It will need to *boil* about fifteen minutes. Add the butter a few minutes before it is done, and the last thing add the vanilla. Pour it into a buttered pan to cool. When *cool* but not *cold* beat vigorously with a fork until it is stiff enough to cut into squares. If this is cooked too much it will be sugary and hard.

MRS. WINFIELD R. SMITH.

Pinochee.

3 cups finest light brown sugar
1 tablespoonful vanilla
1 cup of cream
Butter size of walnut
1 cup walnuts, broken a little

Boil sugar, cream and butter about twenty minutes until when it is dropped in a cup of cold water it can be gathered into a ball, soft but not sticky; then remove from fire and add vanilla. Put the kettle of candy into a pan of cold water and stir until it begins to grain; stir in the nuts and pour quickly into buttered pans. Cut into squares when cold. If it is stirred too long it will be too hard to mould in the pans; if, on the other hand,

it has been poured into the pans too soon, before it is sugared, if a fork is run through it in the pans for a few moments, it will help it grain. Milk *can* be used by adding more butter, but it is not as good, as the candy will not be as creamy. When the candy is on the stove do not stir at first, and only enough at the last to keep from burning.

MISS BOYER, Walla Walla, Wash.

Maple sugar may be used in place of brown sugar by melting it first in a very little water; then use a little less butter, as it is rather rich, but is delicious.

Nut Candy.

2 cups granulated sugar
¼ teaspoonful cream tartar
½ cup water
1 pound nuts

Boil sugar and water without stirring until it forms soft ball. When cool stir until it creams, flavor and add nuts. Drop on waxed paper.

MRS. CHARLES E. SHEPARD.

Molasses Nut Candy.

1 cup granulated sugar
4 tablespoonfuls water
Butter size of an egg
4 tablespoonfuls molasses
4 tablespoonfuls vinegar
1 pound nuts

Boil all together, except nuts, until it makes a soft ball in water. Take from fire and add nuts. Pour on buttered plates. Score before it hardens.

MRS. CHARLES E. SHEPARD.

Molasses Taffy.

2 cups brown sugar
1 tablespoonful vinegar
1 cup molasses
¾ cup water

Boil until it makes a crisp ball in cold water. Stir in half a teaspoonful of soda. Pour on buttered plates to cool, then pull.

Pulled Sugar Candy.

4 cups sugar
½ cup water
½ cup vinegar
3 tablespoonfuls cream

Boil without stirring over a quick fire; when it begins to rope from the spoon drop a small quantity into a cup of cold water; if it hardens it is ready to be poured upon a buttered dish. Flavor with vanilla. Begin to pull as soon as it can be handled, using only the fingers.

MRS. THOMAS GREEN.

Chocolate Caramels.

2 pints brown sugar
1 cup new milk
1½ squares Baker's chocolate
Butter size of a walnut

Boil quickly, stirring all the time. Just before removing from the fire add vanilla. Try in cold water; if brittle, it is done. Pour in buttered tins to cool. When nearly cold mark in squares.

M. E. BLUM.

Turkish Delight.

1 ounce imported sheet gelatine
1 cup cold water
1 pound granulated sugar
1 orange (rind and juice)
1 lemon (juice)
1 tablespoonful rum

Break gelatine and soak in half a cup of the water for two hours. Mix the sugar and remaining water and bring to boiling point. Add the soaked gelatine and boil for 20 minutes. Remove from fire and flavor with the orange and lemon and rum. Wet tin in cold water and pour in the mixture to about an inch thick. When it is jellied cut in pieces and roll in powdered sugar. Chopped nuts may be added if desired and fruit coloring may be used. It is better after two or three days.

MRS. IVAN HYLAND.

Butter Scotch.

1 cup molasses 1 cup sugar ½ cup butter

Boil until it hardens in water.

MRS. V. A. RITON.

Hickory Nut Candy.

2 cups sugar Flavoring ½ cup water

Boil without stirring until thick enough to spin a thread. Set the dish into cold water; stir quickly until white. Stir in one cup hickory nuts; turn into a flat tin. When cool cut into squares.

MRS. V. A. RITON.

Popcorn Candy.

2 cups shelled corn 2 tablespoonfuls lard
2 cups molasses

Pop the corn in the lard when it is smoking hot in a deep kettle. Boil molasses until it threads; add 1 tablespoonful of butter and 1 teaspoonful of vanilla. Pour over corn, stirring constantly. Pack *tightly* the corn in a deep, narrow bread tin. When cold it will slice nicely.

MISS N. BREWER.

THE SICK ROOM

"A few strong instincts and a few plain rules."

Recipes for Invalid Cooking.

Beef Tea.—Free a pound of lean beef from fat, tendon, cartilage, bone and vessels; chop up fine; put into a pint of cold water to digest two hours. *Simmer* on the range or stove three hours, but do not boil. Make up for water lost by adding cold water, so that a pint of beef tea represents one pound of beef. Press beef carefully and strain.

Beef Juice.—Cut a thin, juicy steak into pieces one and one-half inches square; brown separately one and one-half minutes on each side before a hot fire; squeeze in a hot lemon squeezer; flavor with salt and pepper. May add to milk or pour on toast.

Mutton Broth.—Lean loin of mutton, 1½ pounds, including bone; water 3 pints. Boil gently till tender, throwing in a little salt and onion, according to taste. Pour out broth in basin; when cold skim off fat. Warm up as wanted.

Chicken Broth.—Skin and chop up small a small chicken or half of a large fowl. Boil it, bones and all, with a blade of mace, a sprig of parsley, 1 tablespoonful of rice, and a crust of bread in a quart of water, for an hour, skimming it from time to time. Strain through a coarse colander.

Clam Broth.—Wash thoroughly six large clams in shell; put in kettle with one cup of water; bring to boil and keep there one minute; the shells open, the water takes up the proper quantity of juice, and the broth is ready to pour off and serve hot.

Cream Soup.—Take one quart of good stock (mutton or veal), cut 1 onion into quarters, slice 3 potatoes very thin, and put them into the stock with a small piece of mace; boil gently for an hour; then strain out the onion and mace; the potatoes should by this time have dissolved in the stock. Add one pint of milk, mixed with a very little corn flour to make it about as thick as cream. A little butter improves it. This soup may be made with milk instead of stock, if a little cream is used.

Apple Soup.—Two cups of apple, 2 cups of water, 2 teaspoonfuls of corn starch, 1½ tablespoonful of sugar, 1 saltspoonful of cinnamon and a bit of salt. Stew the apple in the water until it is very soft, then mix together into a smooth paste the corn starch, sugar, salt and cinnamon with a little cold water; pour this into the apple and boil for five minutes. Strain it and keep it hot until ready to serve.

Raw Meat Diet.—Scrape pulp from a good steak, season to taste, smear on thin slices of bread. Sear bread slightly and serve as sandwich.

Nutritious Coffee.—Dissolve a little gelatine in water, put ½ ounce of freshly ground coffee into sauce pan with 1 pint of new milk, which should be nearly boiling before the coffee is added; boil both together for three minutes; clear by pouring some of it into a cup and dashing back again; add the gelatine and leave it to settle for a few minutes. Beat up an egg in a breakfast cup and pour the coffee upon it. If preferred, drink without the egg.

Rum Punch.—White sugar 2 teaspoonfuls; 1 egg stirred and beaten up; warm milk, large wineglassful; Jamaica rum, 2 to 4 teaspoonfuls; nutmeg.

Champagne Whey.—Boil half a pint of milk, strain through cheese cloth; add one wineglass of champagne.

Toast Water.—Toast three slices stale bread to dark brown, but do not burn. Put into pitcher, pour over them one quart of boiling water; cover closely and let stand on ice until cold; strain. May add wine and sugar.

Rice Water.—Pick over and wash 2 tablespoonfuls of rice. Put into granite saucepan with 1 quart of boiling water; *simmer* two hours, when rice should be softened

and partially dissolved; strain, add 1 saltspoonful of salt; serve warm or cold. May add sherry or port, 2 tablespoonfuls.

Barley Water.—Wash 2 ounces (wineglassful) of pearl barley with cold water; boil five minutes in fresh water; throw both waters away. Pour on 2 quarts of boiling water; boil down to one quart. Flavor with thinly cut lemon rind; add sugar to taste. Do not strain unless at patient's request.

Koumiss.—Take ordinary beer bottle with shifting cork; put in 1 pint of milk ⅙ cake of Fleischmann's yeast or 1 tablespoonful of fresh lager beer yeast (brewer's), ½ tablespoonful of white sugar reduced to syrup; shake well and allow to stand in refrigerator two or three days, when it may be used. It will keep there indefinitely if laid on its side. Much waste can be saved by preparing the bottles with ordinary corks wired in position and drawing off the koumiss with a champagne tap.

Wine Whey.—Put 2 pints of new milk in a sauce pan and stir over a clear fire until nearly boiling; then add 1 gill (2 wineglassfuls) of sherry and *simmer* a quarter of an hour, skimming off curd as it rises. Add 1 tablespoonful more of sherry and skim again for a few minutes; strain through coarse muslin. May use 2 tablespoonfuls of lemon juice instead of wine.

Junket.—Take ½ pint of fresh milk, heated lukewarm, and 1 teaspoonful essence of pepsin, and stir just enough to mix. Pour into custard cups, let stand until firmly curded. Serve plain or with sugar and grated nutmeg. May add sherry.

Baked Flour Porridge.—Take 1 pint of flour and pack tightly in a small muslin bag; throw into boiling water and boil five or six hours; cut off the outer sodden portion; grate the hard core fine. Blend thoroughly with a little milk and stir into boiling milk to the desired thickness.

Rice Jelly.—Mix 1 heaping tablespoonful of rice with cold water until it is in a smooth paste; add 1 scant pint of boiling water, sweeten with loaf sugar, boil until quite clear. Flavor with lemon juice.

Egg-Nog.—One egg, 1 tablespoonful of brandy, 1 tablespoonful of sugar, scant ½ glass of milk. Beat the white and yolk of egg separately; put brandy, sugar and milk in glass and stir thoroughly, then add the beaten eggs and serve.

Rye Coffee.

When one is not allowed coffee or tea a good substitute can be made by browning rye as coffee is browned; then to 1 cup of rye add 1 cup of cold water. Let it boil slowly for ten minutes, then add 2 cups of boiling water and serve with sugar and cream.

Egg Broth.

Beat an egg up high in a broth basin. When quite frothy stir into it ½ pint of good mutton or veal broth, quite hot, a little salt and serve with toast.

Tapioca.

Soak over night 2 tablespoonfuls of tapioca in 2 cups of water. In the morning add 1 pint of milk, sugar to taste and a pinch of salt; *simmer* until soft, stirring frequently. When dished add 1 tablespoonful of wine and grate over a little nutmeg.

MRS. A. J. FISKEN.

Blanc Mange.

Mix 1 tablespoonful of corn starch in a little cold water, add ½ pint of boiling water and boil for a few moments. Take from the fire and when cold add the well-beaten white of an egg, sugar and flavoring (lemon, wine or brandy), and pour into a mould to set. Serve with a custard made of ½ cup of milk, the yolk of the egg, sugar and flavoring.

MRS. SILLITOE.

Crackers and Cream.

A nicely toasted cracker, with sweet cream poured over it, is delicate and nourishing for an invalid.

MRS. A. J. FISKEN.

Iced Egg.

Beat very light the yolk of one egg with a tablespoonful of sugar; stir in tumblerful of very finely crushed ice; add a tablespoonful of brandy and a little grated nutmeg. Beat together and drink immediately.

MRS. A. J. FISKEN.

Beef Tea.

Take two pounds of lean beef and cut it up in pieces half an inch long. Put in a double boiler and cover with cold water for half an hour; then press with potato masher. Add a pinch of salt and cook for two hours in the double boiler.

MISS MURRAY.

Bread Soup.

Cut bread in half-inch cubes; melt one tablespoonful of butter in skillet. When hot put in cubes and stir constantly until they are brown. Remove cubes. Into the pan put rich milk, a pinch of salt, dash of pepper. When thoroughly heated pour over cubes and serve at once. Very appetizing.

MRS. J. F. WAGNER.

Prune Jelly.

Stew prunes until perfectly tender and squeeze out the juice; add gelatine (dissolved) in the proportion of half a box to three cups of juice. Sweeten to taste. Very nice for invalids and little children.

MRS. NATHANIEL WALDO EMERSON, Boston.

Chicken Jelly.

Clean and disjoint a chicken, removing all the fat, and cut the meat into small pieces; break the bones; lay the feet in boiling water, then remove the skins and nails. Put the meat, bones and feet into a granite sauce pan, cover with cold water, heat gradually and *simmer* till the meat is tender; strain and when cold remove the fat; add salt, pepper, lemon juice and the shell and

white of an egg. Put it on the stove, stirring well till hot. Boil five minutes, skim and pour it through a fine cloth. Set aside in a mould. Turn out and garnish and serve with thin slices of bread and butter.

MRS. PETERS.

Panada for a New-Born Infant.

Take ½ a soda cracker or 2 tiny oyster crackers; roll them as fine as possible; add a bit of butter the size of a pea; sweeten to taste; add a bit of nutmeg. Set this upon the stove and add ½ pint of boiling water and stir until it forms a complete jelly. After the babe is two months old the butter may be omitted and 2 spoonfuls of thick cream added while it is warm. This is the recipe of a celebrated physician of Albany, N. Y., and is much better than cows' milk for a young infant.

MRS. RIPLEY.

Panada.

Boil one tablespoonful of cracker crumbs five minutes in one cup of boiling water, slightly sweetened, salted and flavored with lemon.

Food for Infants.

Dissolve a pinch of Cox's gelatine in enough cold water to cover it, then pour over it ½ pint of boiling water; mix to a paste with a little milk, 1 teaspoonful of arrowroot, 1 teaspoonful of granulated sugar and a little salt. Add this to the water and gelatine, then add sufficient milk to make a pint in all. Put it over the fire and let it come to a good boil, stirring often. It is then ready for use. To improve this add 1 teaspoonful of cream. The proportion of milk may be increased, also the cream to 2 tablespoonfuls as the child grows older. This food is very easily digested and is particularly good for a baby whose digestive organs are weak.

MRS. PETERS.

Mustard Plaster.

Mix with boiling water vinegar or white of an egg to the same consistency as when prepared for table use. If

too strong, add a little flour. Spread one-half of a thin muslin cloth with the prepared mustard and cover the mustard with the other half of the cloth, or put mustard on cloth and put over it a thin piece of gauze. Apply, and when removed wash the skin with a soft sponge and apply a little sweet cream or oil to the skin.

Mustard Poultice.

Take eight teaspoonfuls of flaxseed meal, flour or corn meal; one teaspoonful of mustard; pour on boiling water until it is of the consistency of mush; spread on cloth the same as in mustard plaster recipe, and moisten the side of the cloth next to the skin and apply warm.

Soda Mint.

In 2 quarts of warm water dissolve ¼ pound of bicarbonate of soda. When cold add ½ large tablespoonful of essence of peppermint. Cork tightly. Good for indigestion.

Cough Mixture No. 1.

An English physician's prescription for a cough or weak lungs:

2 ounces honey — 2 ounces cod liver oil
Juice of 2 lemons

Put all together in a bottle and shake until thoroughly mixed. Take 1 tablespoonful directly after meals. It is an excellent remedy if persevered with.

MRS. M. P. ZINDORF.

Cough Mixture No. 2.

2 ounces juniper berries — 2 sticks licorice
3 grains opium — 1 pint New Orleans molasses
1 pint water

Put all but the opium in a granite vessel and let it *simmer* half a day on the back of the stove. Strain off

the liquor, add the opium, boil up once and bottle. The opium is to soothe the irritation of the throat.

MRS. DOUGLAS YOUNG.
(From an Old Sea Captain.)

For insomnia, a glass of very hot milk has a most soothing effect.

For burns, use a cream made of lime water and olive oil. Place the oil in a bowl and add the lime water gradually, beating with a silver fork all the time. This will make a cream which is very cooling.

Stings of insects may be relieved by the application of ammonia or common table salt, well rubbed in.

For Cold in the Head.—When you first feel the cold coming on, put a teaspoonful of sugar in a glass, pour upon it six drops of camphor, stir and fill the glass half full of warm water. Stir this until the sugar is dissolved, then take a dessert spoonful every twenty minutes until relieved. This remedy is good if carefully followed.

For burn from iodine use a plaster made from flour and water.

BEVERAGES

"Fayre ladye drink,
But leave a kiss on ye brim."

Palace Hotel (San Francisco) Coffee Blend.

40 per cent best Old Government Java
40 per cent best Costa Rica
20 per cent Mocha

MR. HOMER F. NORTON.

Coffee.

Allow one large tablespoonful of coffee to one cup. Put the coffee in the pot and first cover with cold water; stand over the fire until it comes to a boil, then move back on the stove where it will just keep below the boiling point. Add to it, a little at a time, sufficient *boiling* water to make the required amount. Do not boil. It needs no clearing. MRS. WINFIELD R. SMITH.

Coffee No. 2.

Allow one tablespoonful of coffee to every cup of cold water and one tablespoonful for the pot. Mix the coffee and one egg (shell and all) with a little water, add the number of cupfuls of water required and bring to a boil. Stir thoroughly, bring to a boil again, clear with a little cold water and serve. MRS. E. A. STROUT.

Chocolate.

Allow for each large cup (coffee cup) of chocolate 1 tablespoonful of chocolate, 1 coffee cup of milk, heated, 1 teaspoonful of brandy or 1 tablespoonful of sherry; sugar to taste if the unsweetened chocolate is used. Add enough water to the chocolate to dissolve it; add the sugar, if needed, and let come to a boil; add the hot milk, and when it boils up again pour into the chocolate pot onto the brandy or sherry, and if the chocolate is unflavored, a little vanilla. Serve at once.

To make thick add a little corn starch dissolved in milk.

MRS. CALVIN VILAS.

Cocoa.

Cocoa Milk Vanilla

For each cupful wanted take 1 teaspoonful (good) of cocoa; dissolve it in enough boiling water to make it about the consistency of cream. For each spoonful of cocoa used take 1 cupful of good rich milk (one-third water may be used if preferred) and let it come to the boiling point; add the cocoa, stirring carefully, and let it boil two minutes. Sweeten to taste, usually about 1 teaspoonful of sugar to a cup of cocoa, just before removing, and when it is taken off the fire flavor with a little vanilla. This is improved by serving with whipped cream.

MRS. CHARLES I. RILEY.

Raspberry Shrub.

4 quarts raspberries 1 quart cider vinegar

Put berries and vinegar together and let stand forty-eight hours. Strain and add one pound of sugar to each pint of juice. Boil about ten minutes. Bottle and cork tight.

MRS. HOMER F. NORTON.

Blackberry Cordial.

Squeeze blackberries enough to make a quart of juice; add to it a pound of loaf sugar and let it dissolve, heating

slowly. Add to it one teaspoonful each of cloves, cinnamon and nutmeg. Boil all together twenty minutes. On removing from the fire add a wineglassful of brandy. Put in bottles while hot and seal. Use a teaspoonful for a glass of iced water. MRS. WM. H. DE WOLFE.

Blackberry Wine.

Wash the berries and pour on one quart of boiling water to each gallon of berries. Let the mixture stand twenty-four hours, stirring occasionally; then strain and add 2 pounds of sugar and 1 pint best rye whiskey, or ½ pint alcohol, to each gallon of juice. Cork tightly and let stand until October, when rack off and bottle.

Cherry Wine.

10 quarts cherries (sour) 8 pounds white sugar
4 quarts water ½ slice bread
1 cake compressed yeast

Squeeze the cherries, pits and all, and leave with sugar and water in large crock for three days. Rub through a cloth and then through a colander, and again through a cloth. Spread the bread with the yeast, dip in the juice and lay on top, having put the juice in a crock large enough to hold all. Leave for eight or ten days. Skim two or three times a day and leave for two days after there is nothing to skim. Bottle. Keep in a cool place. MRS. WINFIELD R. SMITH.

Scotch Ginger Beer.

2 gallons water 2 pounds white sugar
2 ounces ginger root 4 lemons
½ yeast cake Whites of 2 eggs

Cut the lemons and bruise the ginger root, mixing them with the sugar and water; boil, strain, and set to cool; then add the yeast. Let it stand thirty-six hours,

then add the well-beaten whites of the eggs. Bottle, tightly cork, and in two days it will effervesce and be ready for use. MRS. THOMAS W. PROSCH.

Lemon Beer.

2 large lemons
1 gallon boiling water
1 pound sugar
⅓ cup of yeast

Slice the lemons, pour over them the boiling water, and when lukewarm add the yeast. Let stand over night and bottle in patent bottles, or if corks are used tie down very securely. The beer will be ready for use on the day following, and during the first night should be kept as warm as dough for bread. MRS. G. O. HALLER.

Grape Juice.

To every five pounds of Eastern Concord grapes, picked from the stems, add one quart of water. Place in kettle and crush slightly; scald well for a few minutes and strain thoroughly through a flannel bag. Allow ¾ of a pound of sugar to every 5 pounds of the fruit. Return to the kettle, bring to a boil, bottle immediately and seal *thoroughly*. Will not keep longer than two days when opened. Is delicious frozen.

MRS. C. R. COLLINS.

Punch.

Pare very thin the yellow rind of 12 large lemons. Put 2 pounds of sugar in a large bowl; squeeze over it the juice of the lemons and add 1 quart of best rum and ½ pint of brandy; cover this mixture and let stand two or three hours; add ½ pint of wine (sherry or Madeira). Half an hour before the punch is to be served boil the yellow rind of the lemons in 1 quart of water, throwing in 6 teaspoonfuls of the best green tea, just before taking from the fire. Strain this liquor into the punch and add 2 quarts of boiling water. MRS. H. C. HENRY.

"Ne Plus Ultra" Punch.

For Small Punch Bowl.

Enough for Ten People.

1 quart of uncolored Japan tea (cold)
1½ wineglassfuls of Jamaica rum
½ wineglassful of Grenadine
1 pint of Reisling wine
3 wineglassfuls of brandy
½ wineglassful of Mareschino
1 lemon (juice only)
1 small cup of sugar

Let stand not less than six hours before using. When ready to serve add:

1 sliced orange ¼ sliced pineapple
1 pint of champagne

Serve with large lump of ice in bowl. If too strong add cold tea.

MR. HOMER F. NORTON.

Christmas Punch.

Boil 1 pound of sugar and 1 quart of water together for five minutes; add the grated rind of 2 lemons and 4 oranges; boil ten minutes; strain and add 1 quart of cold water and some cracked ice. Strain in the juice of the lemons and oranges and add 1 gill of candied cherries cut in halves, 24 white grapes split, a few pieces of pineapple and 1 large banana, sliced. Add 1 quart of claret.

MRS. C. E. SHEPARD.

Christmas Egg-Nog.

12 eggs 1 glass brandy
1 glass whiskey 3 pints cream

Beat the eggs in the punch bowl till very light; stir in as much white sugar as they will *dissolve* and pour in the brandy *very gradually* to cook the eggs; then add the whiskey, the cream, which **may** be whipped slightly, and 1 nutmeg, grated. The nutmeg may be omitted if not liked.

MRS. RICHARD C. STEVENS.

HOUSEHOLD ECONOMY

"For nothing lovelier can be found in a woman than to study household good."

No one can entirely solve for some one else, if they ever do for themselves, the difficult problem of household economy; but when it has passed into a proverb that "A French family can live on what an American family throws away," it is time for us to give the subject more attention. The economical management of the household is not accomplished without "eternal vigilance" on the part of the mistress, and the woman who delegates to a servant duties that belong to the mistress only, and who does not *personally* supervise every department of her household, can never hope to be a good manager.

Hoping that they may be found useful, we give the following suggestions for the care of food and a few ways of utilizing the "left-overs:"

Muffins left from breakfast may be split into halves and toasted for lunch.

Cold mashed potatoes may be saved for croquettes or potato puff. One cupful makes six croquettes.

Small pieces of plain or puff paste trimmed from pies or patties may be used for cheese sticks.

Fat from stock, suet from chops and steaks should be saved, tried out, clarified and strained into the dripping pail for use in frying. It is preferable to lard.

Save every scrap of bread for crumbs to use for breading croquettes, chops, scollop dishes, etc.

Use Frye Bruhn's Lard Substitute for Cakes.

It is well to have two kinds of crumbs, using the white ones for outside of fried articles, as they give a better color. To prepare the crumbs, dry them slowly on the shelf of the range. When dry, roll, sift and place them in glass preserve jars until wanted.

When an egg is opened for the white alone, drop the yolk carefully into a cup, cover the cup with a wet cloth, and keep it in the ice box until wanted. When whites are left over make a small angel cake, or cover any dessert with meringue.

Oatmeal, hominy, cracked wheat and other cereals which are left over can be added next day to the fresh supply, for they are improved by long boiling.

Any of the cereals make good pancakes, or a small amount added to the ordinary pancake batter improves it. It can also be moulded and used for fried mush.

Sour milk can be used for cottage cheese and makes good biscuits or pancakes.

When fruits show signs of deterioration stew them at once instead of letting them decay.

Grate cheese which becomes dry and use for pies or soup; or it can be served with crackers, or bottled and kept for future use.

Lard is hot when a blue smoke arises from it.

To freshen stale crackers put them into a hot oven for a few minutes.

To prevent flour from lumping, add a little salt before mixing with milk or water.

Chop the tough ends of steaks very fine, season and form them into balls or cakes.

Everything good too small to utilize in other ways should be put into the soup kettle—the French woman's stronghold—and should be boiled up, in winter, twice a week, and in summer every day. A spoonful of gravy or rice, any kind of vegetables, the bones from roasts, steaks, chops or poultry, the tough end of a steak, the trimmings from roasts, steaks and chops, which will be sent with the meat if asked for, all should go into that invaluable soup kettle, and will give a stock far richer in flavor and more nutritious than if prepared in the usual

manner. It will, of course, not do for clear soups, but for thick soups or tomato, bean or vegetable soups, sauces, minces, scollops, meat pies and the like, it is most excellent.

The coarse stalks and roots of celery make a good vegetable when cut in pieces and boiled, or they make a good cream of celery soup.

The leaves are valuable in the soup kettle for flavor; are also useful for garnishing.

To Clean Currants.

Add one cup of flour to every quart of currants and rub them well between the hands. This will free them from stems and stones. Then turn them into a colander and shake until the stems have passed through. Now put them in a pan of cold water, thoroughly drain and wash a number of times. Spread on boards or flat dishes and stand in a warm place to dry.

To Make a Pastry Bag.

Fold a piece of very strong muslin (one foot square) from two opposite corners; fell the edges tightly together, thus forming a triangular bag. Cut off the point to make an opening large enough to insert a tin pastry tube. It is better to have two or three pastry bags, each fitting their respective tubes.

To Use the Pastry Bag.

Put the tin tubes into the bag and fit it into the opening. Fill the bag with the mixture, close the top of the bag, give it a twist and hold it tightly with the right hand. Put the point of the tube close to the place where the mixture is to be spread; press with the left hand and guide the mixture into any shape desired—eclaires, lady fingers, etc.

Ask for CARNATION CREAM. There is no other "Just as Good."

MISCELLANEOUS

"There's lots of religion in a beefsteak, if you give it to the right man at the right time."—Jerry McAuley.

Kitchen and Laundry Soap.

One bar of good laundry soap shaved thin, 3 pints of water, 2 large tablespoonfuls of salsoda and 1 of borax. Let this boil until all is dissolved; then take from the stove and add 1 tablespoonful of turpentine and 1½ of ammonia.

MRS. R. C. WASHBURN.

Soft Soap.

1 can Babbit's lye — 3 pounds fat
2½ gallons boiling water

Dissolve the lye in the water, put in fat and cook ten hours. One hour before taking off the fire add 2 gallons more water, and after it is taken off add as much more water as you have of this mixture, which will make about nine gallons of soap.

MRS. NEUFELDER.

White Laundry Soap.

5 pounds fat — 1 quart water
1 can Babbit's lye — 3 tablespoonfuls borax

Save all small bits of fat, straining into a 5-pound lard pail until full. Dissolve lye and borax in water. Warm fat and pour slowly into the lye mixture, and stir continuously until it thickens. Be careful to have fat just warm. Pour into a square pan, which has been interlined with a wet cloth. When nearly cold cut in squares. Let stand over night.

MRS. A. B. C. DENNISTON.

Celery Vinegar.

Soak 1 ounce of celery seed in ½ pint of vinegar; bottle it and use to flavor soups and gravies.

THE HOME COOK BOOK.

Baking Powder.

9 ounces cream of tartar 4½ ounces bicarbonate soda
2½ ounces flour or corn starch

Sift thoroughly several times and keep in a dry place.

C. HOWELL KIRBY.

Cleansing Fluid.

½ ounce chloroform ½ ounce ether
¼ ounce oil of wintergreen 1 ounce alcohol

Shake well and add one-half gallon of deodorized benzine. One-half this quantity makes a large bottle full. This mixture is highly inflammable and should not be used at night or near a fire. Is especially nice for cleaning gloves.

MRS. M. F. BACKUS.

To Wash Blankets.

Use warm (not hot) water and add to each gallon a tablespoonful of ammonia and the same quantity of powdered borax. Put the blankets in and rub through the hands and rinse up and down. Wring by hand. Prepare another tub of water of the same temperature in the same way, using a little less ammonia and borax; the last tub (and three are usually required) need not contain any and ought to look entirely clean when the blankets come out. Choose a bright day.

MRS. CHARLES E. SHEPARD.

To Wash Flannels.

Two bars of Ivory soap, 4½ gallons of soft water, 2 ounces of borax, ammonia enough to give a strong odor.

Use a cupful of the preparation in tepid water when washing flannels. It will remove all dirt and the flannels will not shrink.

MRS. H. C. HENRY.

To Remove Stains.

Take an ounce of hartshorn and one of salts of tartar; mix them well; add a pint of soft water and bottle for use. Keep very tightly corked always. To use, pour a little of the liquoid in a saucer and wash in it white articles which are stained with ink, mildew, fruit or wine. Rinse carefully in cold water, after the stains are removed; then wash in the usual manner.

MRS. RIPLEY.

White stains on polished tables may be removed with spirits of camphor.

To remove iron-rust, wet the spot, cover with salts of lemon and lay in the sun. Keep wet until gone.

Ink spots, when fresh, may be removed by washing in sweet milk.

A little salt rubbed on a discolored egg spoon will remove the stains.

To take out fruit stains, stretch the stained part over a bowl and pour on boiling water.

To Take Grease From Cloth.

Make a paste of Fuller's earth and turpentine. Rub on fabric until turpentine evaporates and a white powder remains. The latter can be brushed off, and the grease will have disappeared.

To remove tar or pitch, rub well with clean lard; afterwards wash with soap and warm water. For either hands or clothing.

Library Paste.

This will not sour and will keep indefinitely. One tablespoonful of flour mixed dry with ½ teaspoonful of powdered alum. Mix smoothly with a teaspoonful of cold water; then set on the stove and pour in about 2

teaspoonfuls of boiling water. Cook until very thick, taking care not to let it burn. A few drops of perfume may be added. Put in a wide-mouthed bottle.

Furniture Polish.

½ pint raw linseed oil 1 gill alcohol
1 gill strong coffee

Shake well and add one gill of soft water.

MRS. A. W. ENGLE.

Chilblaines.

Rub thoroughly and frequently with oil of lavender; or with coarse common salt.

Lotion for the Skin.

1 part glycerine 6 parts rosewater
½ part tincture benzoine

This is good for sun-burn, wind-burn, or chaps. It makes a milky mixture. Keep tightly corked.

Hair Wash.

1 ounce borax ½ ounce camphor

Powder these ingredients fine. Dissolve them in one quart of boiling water. When cool, the solution is ready for use. Dampen the hair frequently. The camphor will form into lumps after being dissolved, but the water will be sufficiently impregnated.

MRS. ISAAC H. JENNINGS.

Cold Cream.

1½ drachms white wax 1½ drachms spermaceti
¾ ounce oil of sweet almonds

Melt the spermaceti and wax together; add the oil; then beat up into this mixture 30 minims tincture of benzoine, 2 tablespoonfuls rose water, attar of roses or any perfume desired. Beat with a Dover egg beater until the cream thickens.

MRS. CURTIS.

To destroy odor when cooking cauliflower, cabbage, etc., put a slice of stale bread in the kettle.

To take fish odors from pans, wash with strong soda water.

A teaspoonful of vinegar in the water when boiling sweetbreads and brains will blanch them.

Mix a mustard plaster with the white of an egg to prevent blistering.

To keep silver bright rinse in hot water with household ammonia; one teaspoonful to one quart.

"**A Sweet Disposition**—Three grains common sense, 1 large heart, 1 good liver, plenty of fresh air and sunlight, 1 bushel contentment and 1 good husband. Do not bring to a boil."

Corn starch is a good substitute for eggs in cookies and doughnuts. One tablespoonful is equal to an egg.

A very good substitute for cream in coffee may be made by pouring one cup of *scalded* milk onto a beaten egg and adding a bit of butter the size of a pea.

To keep glass jars from breaking when pouring in boiling fruit, wrap a cold wet cloth around the jar.

In making corn bread always have the bowl you mix it in hot.

To keep fruit from raising to the top of the jar, cook in a *thick* syrup and lay the can on its side.

If a clove of garlic is kept in salad oil it will give the hint of garlic desirable in salad, and keep the oil from getting rancid.—Mrs. T. M. Daulton.

Lime water is an important factor in the nursery, and no mother would neglect its use if she realized its effect on the bones and teeth of growing children.—Mrs. L. L. Moore.

Strew the store room shelves with a few cloves to drive away ants.

Clean white ivory knife handles or white marble with damp salt.

Clean the outside of windows in cold weather with kerosene.

For new windows use alcohol; it cuts the putty and oil.

Put a few drops of ammonia on a moist cloth to clean windows. Vinegar is also good for the same purpose.

One lemon is usually equal to two tablespoonfuls of juice.

Who Shall Be First.

There are different opinions regarding the propriety of serving first the most distinguished guest—the lady at the right of the host or the hostess herself. The custom of serving the **hostess first** which obtains so largely has its origin far back in the olden times when **poisoning** was much in vogue, and it was deemed wiser and safer to observe whether the hostess partook of a dish before one tasted it oneself.

MRS. D. C. GARRETT.

The Expert Waitress says; There are good reasons for serving the lady of the house first, although this rule is often waived to do honor to the distinguished guest for whom luncheon or dinner is given. In a country house several distinguished guests or dear friends are entertained at one time; to serve the hostess first and follow in regular order along the table makes no distinction. Novelties are often introduced, both in food and in service. Dishes are served before which a guest hesitates as to which fork or which spoon to use until he glances at his hostess to see which one she takes up. * * * A hostess who takes pride in having her forks made to suit special courses, like asparagus, and who has several forks laid by each plate before dinner is served, finds its necessary to take up the right one before her guests make a choice. I have in mind a dinner where the hostess delayed the tasting of a course, the absent-minded host took the wrong fork, some guests took another and some another. The butler did his best to replace the right ones; but after all his efforts somebody had a wrong fork to the end of the dinner.

TABLE OF WEIGHTS AND MEASURES

2	teaspoonfuls of dry ingredients..	equals	1 tablespoonful
4	teaspoonfuls of liquid	equals	1 tablespoonful
4	tablespoonfuls of liquid	equals	½ gill, ¼ cup or 1 wineglassful
1	tablespoonful of liquid	equals	½ ounce
1	pint of liquid	equals	1 pound
2	gills of liquid	equals	1 cup or ½ pint
1	kitchen cup	equals	½ pint
1	heaping quart of sifted flour	equals	1 pound
4	cups of flour	equals	1 quart or 1 pound
1	rounded tablespoonful of flour....	equals	½ ounce
3	cups of corn meal	equals	1 pound
1½	pints of corn meal	equals	1 pound
1	cup of butter	equals	½ pound
1	pint of butter	equals	1 pound
1	tablespoonful of butter	equals	1 ounce
Butter the size of an egg		equals	2 ounces
Butter the size of a walnut		equals	1 ounce
1	solid pint of chopped meat.....	equals	1 pound
10	eggs	equals	1 pound
A dash of pepper		equals	⅛ teaspoonful or 3 good shakes
2	cups of granulated sugar	equals	1 pound
1	pint of granulated sugar	equals	1 pound
1	pint of brown sugar	equals	13 ounces
2½	cups of powdered sugar	equals	1 pound
An ordinary tumbler		equals	½ pint
2 tablespoonfuls		equals	1 fluid ounce

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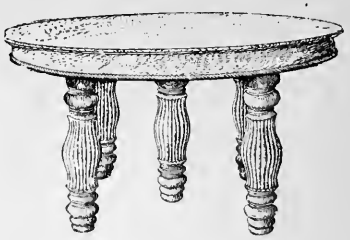

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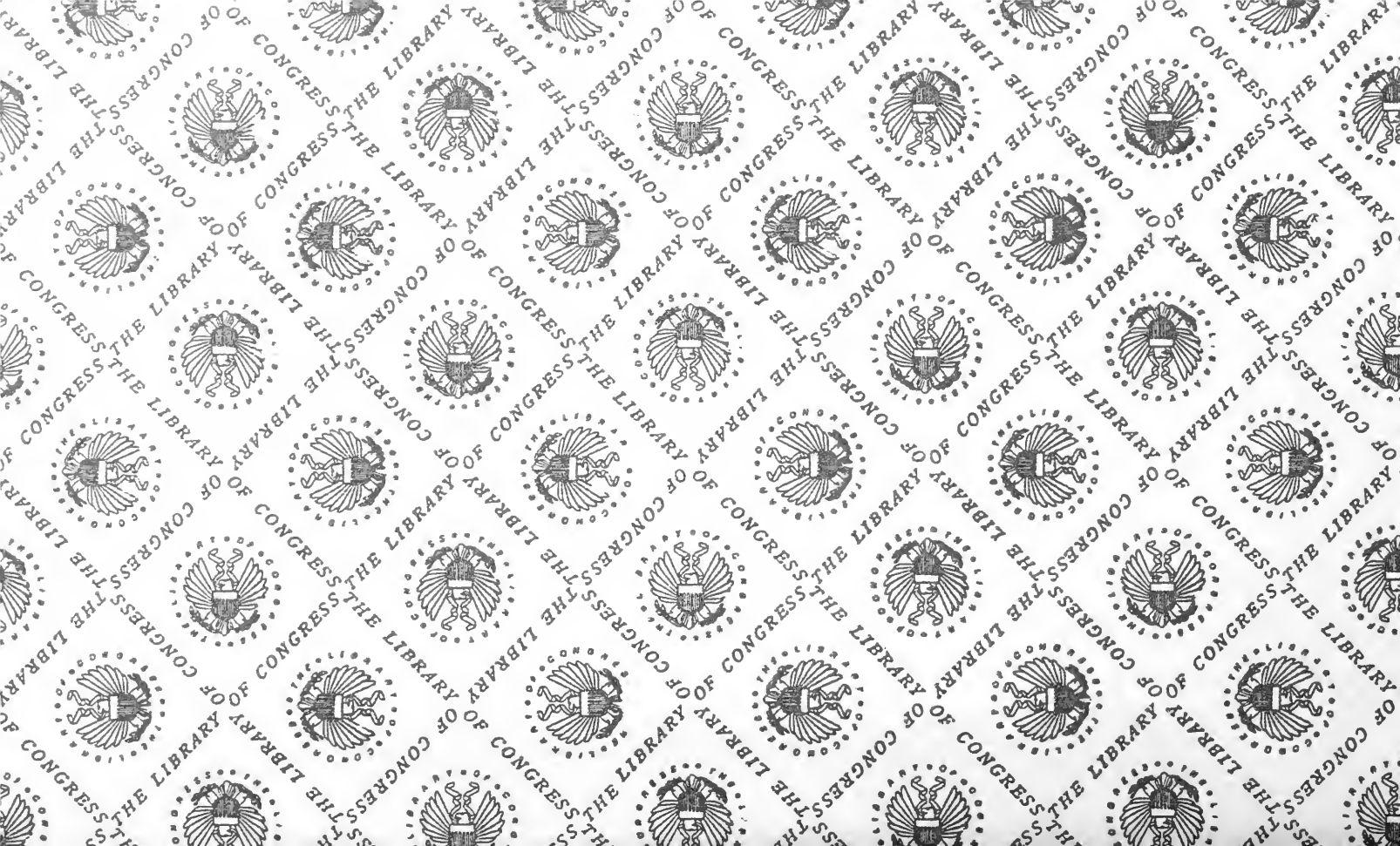
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